



CLEANING & CARE

WITH PROPER MAINTENANCE, WOOD WILL LAST A LIFETIME.

Cutting and food preparation surfaces made of solid hardwood butcher block are food-safe, cutlery-friendly and will endure a lifetime of use when properly maintained. Think of the butcher block in your neighborhood meat market. It may be decades old, but gets even better with age.

- 1 Before use, oil the cutting surface with food grade mineral oil or Emmet's Elixir, an all-natural, anti-microbial wood conditioner. The board or block was oiled during construction, but may have dried during storage and shipping.
- 2 Be sure to coat the top, bottom, ends and edges of the block every time you oil it. Apply oil often, especially when the block appears to be dry.
- 3 DO NOT submerge the board in water. Instead, clean it with a wet cloth or sponge using a mild liquid detergent. You can use a disinfecting cleanser or a mixture of 1 tsp. chlorine bleach to 1 quart of water. Rinse well. Do not use powder cleanser.
- 4 Allow the board to dry in a rack or with the board standing on edge to ensure sufficient air flow all the way around the board.
- 5 To increase the life of the board, flip it over and use both sides. When determining how often to oil a block, the general rule of thumb is once a day for a week upon purchase; once a week for a month; and once a month forever. The block should be oiled whenever the wood starts to look dry and chalky.

For butcher block cutting boards: Store in a rack or on edge to keep dry and inhibit bacteria growth. To avoid cross-contamination: Use one board for meats and another for vegetables. Or consider a reversible board, using one side for prepping meats and the other for vegetables.



EMMET'S ELIXIR BUTCHER BLOCK CONDITIONER

Formulated from beeswax and food-safe mineral oil, Emmet's Elixir is an easy-to-use, anti-microbial wood conditioner made for commercial butcher block prep surfaces.

- Clean rosemary-lemon scent.
- Available in 4 and 16-ounce squeeze bottles or a one-gallon jug with pump.
- National Sanitation Foundation (NSF®) Certified