



CLEANING & CARE

WITH PROPER MAINTENANCE, WOOD WILL LAST A LIFETIME.

Butcher Block top which are finished with a mineral oil are often used in homes, commercial kitchens or even workshop. These tops will endure a lifetime if properly maintained. Think of the butcher block in your neighborhood meat market. It may be decades old, but gets even better with age.

- 1 If you have an oiled butcher block top, it will need regular maintenance. The surface should be liberally treated with food grade mineral oil or Emmet's Elixir, an all-natural, anti-microbial wood conditioner. Whether the block was oiled during construction, or it has been in place for years, it may have dried during storage and shipping or simply through the passage of time and use.
- 2 Be sure to coat as much of the block as possible...the top, the sided and end and, if possible, the bottom every time you oil it. Apply oil often, especially when the block appears to be dry.
- 3 To clean a butcher block DO NOT allow moisture to stand on the surface. 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 Remove any physical moisture with a dry towel. Allow the block to air dry after it is cleaned by ensuring sufficient air flow all the way around the board.
- 5 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. A general rule would be, when in doubt, oil the block.

Oiled butcher blocks are generally considered working block. Over time they will show signs of the type of work taking place on them. As long as the block is kept clean and well oiled it will last a lifetime.



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

To Order:

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Proudly Crafted in the USA

Estab. 1881  Solid Wood

WOOD WELDED®
BALLY BLOCK CO.