

How to Maintain Butcher Blocks, Wooden Cutting Boards & Countertops

OILING

Season unfinished wood surfaces by applying at least two coats of Cutting Board Oil. For surfaces over 1.5" thick, apply 3-4 coats. Let stand at least 1 hour or if possible, overnight. Apply to all sides for even penetration. Wipe away excess with a clean soft cloth.



TIP: For more protection, follow up with Butcher Block Conditioner



CONDITIONING

After seasoning your surface with Cutting Board Oil, apply Butcher Block Conditioner. Let stand at least 1 hour or if possible, overnight. For unconditioned surfaces 1.5" thick and over, apply 3-4 coats. Apply to all sides for even penetration. Wipe off any excess and buff the wood to a nice sheen. The conditioner helps protect the wood by keeping the mineral oil in and the moisture out.



TIP: Apply more conditioner whenever the wood looks or feels dry



BEFORE



AFTER

CLEANING

Rinse cutting boards or butcher blocks with warm water. Apply Howard Cutting Board Cleaner with a sponge and scrub surface until a rich lather is formed. Rinse clean with warm water and towel dry. Allow entire wood surface to air dry completely before applying more conditioner. Follow-up with Howard Cutting Board Oil or Butcher Block Conditioner.



TIP: Do not clean wooden cutting boards in dishwasher

HOWARD



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HOWARD



Cutting Board Oil

- 100% food grade mineral oil enriched with Vitamin E
- Clear, odorless, tasteless, and will never go rancid
- Deeply penetrates into wood pores, bringing out the rich natural wood color and helps prevent drying and cracking
- Perfect for the initial “oiling” or “seasoning” of cutting boards and butcher blocks
- The mineral oil in this product exceeds U.S. FDA regulations for direct and indirect contact with food



Butcher Block Conditioner

- Food grade wood conditioner for butcher blocks, cutting boards, wooden bowls, and utensils
- Can be used on butcher block countertops to achieve a natural-looking satin wax finish
- Brings out the wood grain and protects with a natural looking satin wax finish
- Helps repair knife marks and protect the wood by keeping the mineral oil in and the moisture out
- Revitalizing blend of food grade mineral oil, beeswax, and carnauba wax



Cutting Board Cleaner

- Cleans and neutralizes odors on well-used cutting surfaces
- Safe to use on surfaces that may come into contact with food
- For use on cutting boards, countertops, butcher blocks, and wooden utensils
- Safely clean any wood surface, leaving it with a fresh scent
- A clean wood surface allows the Cutting Board Oil to penetrate deeper into the wood pores