

HOW TO CARE FOR YOUR BUTCHER'S BLOCK

To help ensure your Butcher's Block stays looking at its best, we thought we would include a few helpful hints and tips in addition to the general care guide for your furniture:

- At least once a month (or more depending on how much you use it!) we recommend applying an even coat of a suitable food grade oil to the surface of your butcher's block using a soft cloth or disposable towel. For best results, allow the oil to fully penetrate the wood overnight before wiping off any excess oil with a soft cloth. If needed, apply additional oil to any visible dry spots. Applying a suitable foodgrade oil will help to enhance the grain of the wood whilst also giving protection to the surface. It may have been several months since your furniture was manufactured, so the above should also be applied before first use.
- During use do not allow liquids to stand on your butcher's block for long periods of time, especially from fresh or wet meats. Due to the nature of the material, if any liquids were to soak into the wood it could cause it to expand and soften, this would affect the strength of the glued joints and overall appearance of your butcher's block.
- To keep the surface of your new butcher's block clean and hygienic, use a good steel scraper or spatula after each use, this also helps to remove most of any liquids from the surface. To prevent damage do not use a steel brush on the cutting surface of your butcher's block.
- It is important to clean your butcher's block thoroughly after each use but avoid using strong detergents to wash the surface. Sanitise it by wiping down with mild soapy water before drying thoroughly. Again, it seems obvious, but don't wash your butcher's tools on the surface of your butcher's block.
- To help the surface wear evenly avoid cutting continuously in the same area. Do not use a razor-edged cleaver as this will damage the surface, it is recommended to use a cleaver with a dull sharpened edge.
- To help prevent the edges or corners of the butcher's block from splitting or chipping we recommend you maintain the same bevelled edge as it had when first purchased.
- Whilst the butcher's block is robust it does need looking after, carelessness can cause staining, scratches or chipping so following the above advice will help to maintain an excellent appearance. However, if any repairs are required, we recommend you seek professional help.