
MAINTAINING OILED WOOD WORK SURFACES

Solid wood features irregularities such as knots and colour variations from board to board. This property gives solid wood its unique character.

From time to time, a finishing coat must be applied to wood to prevent the work surface from deteriorating and prolong its lifespan.

This saturation of oil prevents stains from penetrating the wood. It also stops moisture from seeping into the block through cracks and curves. A 100% food grade mineral oil is a safe finish for work surfaces intended for food use.

The general maintenance rule is to oil the wood surface once a month or more depending on its use. This will help to preserve the wood for many years to come.

To apply:

- Remove all traces of contaminants (grease, dust, etc.) from the wood using a mild soap.
- For best results, lightly sand the surface with 400 grit sand paper. This will make the surface more porous and facilitate adhesion of the new oil layer. Wipe the surface clean with a dry cloth.
- Finish by applying a maintenance layer of oil. Since this layer is being applied to an already-oiled surface, only a thin layer is needed. Spread the oil over the entire surface with a dry cotton cloth.
- Allow oil to penetrate for 5 to 10 minutes and wipe away any excess.
- Allow to sit for 1 to 24 hours.
- Polish the worktop with a dry cotton cloth.



Food oil is flammable when exposed to strong heat from an ignition source.

After use, immerse oil-impregnated cloths in water and place outside in a metal container.

Dispose of contents in accordance with local, regional, national or international regulations.