



PROPER CLEANING PROCEDURES TO MAINTAIN YOUR WOOD CUTTING BOARD SURFACE

1. Wipe the cutting board down with a clean disposable towel after each use to remove the food liquids from the board's surface.
2. Rinse the cutting board with warm soapy water and dry it immediately with a clean cloth.
3. Reapply a layer of Boos Block[®] Mystery Oil followed by a layer of Boos Block[®] Board Cream.
4. Never wash a wood cutting board in a dishwasher or immerse it in a sink full of water.

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