



## CUCINA AMERICANA CARE & MAINTENANCE

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John Boos & Co. offer two types of wood top finishes; an oil finish and a varnique finish. **IMPORTANT: Before you apply any care and maintenance products to your wood surface, make sure you know the type of finish you will be maintaining.** An oil finish is intended to be used for a cutting surface. The oil finish has a natural matte appearance that helps to protect the wood from moisture and humidity exchange. A varnique finish is a beautiful semi-gloss polyurethane finish that is impervious to most household chemicals and is easily cleaned with mild soap and water. It is not meant to be used as a cutting surface. Once you've determined which finish is on your product, proceed to the proper care and maintenance steps listed below.

### *Oil Finished Wood Tops*

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#### CARE & MAINTENANCE INSTRUCTIONS

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Boos Block® Mystery Oil to all surfaces of your butcher block using a clean cloth, disposable towel or Boos Block® applicator. The more often it is cleaned, the more often it should be oiled. A dry appearance is a sure sign it is time to oil your wood surface. Make sure the butcher block surface is free from any food debris, dirt, oil, or grease before applying Mystery Oil.
2. Allow the Mystery Oil to fully penetrate through the wood fibers overnight, then wipe off any excess oil. Apply additional oil to any visible dry spots or for any other necessary reasons. Do not over oil your wood surface.
3. For additional protection, it is recommended to use Boos Block® Board Cream to seal the wood surface in conjunction with the Mystery Oil. Apply an even coat of the Board Cream using a clean cloth, disposable towel or Boos Block® applicator. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess cream.
  - Boos Block® Mystery Oil (NSF Certified) is a food-grade mineral oil that easily absorbs and penetrates deeply into the grain of the wood to help protect, revitalize and moisturize the wood fibers.
  - Boos Block® Board Cream (NSF Certified) contains a natural, unbleached beeswax and food-grade oil formula. The thicker formula provides a silky wax barrier to the wood surface to help protect against foods and liquids.
4. Maintain the same bevel on the edge of your butcher block as it had when purchased. This helps prevent splitting or chipping on the outside of the butcher block.
5. Be sure NEVER to cut continuously on the same surface area. Distribute your cutting over the entire work surface so that it will wear evenly.
6. Minor scratches can be repaired by sanding the affected area with a fine grit (#200) sandpaper. When sanding, always sand with the grain. If the area needing repaired is located along the edges, lightly sand the edges into the surrounding area. Remove all dust.

#### CLEANING INSTRUCTIONS

1. Make sure the butcher block surface is free from any food debris, dirt, oil, or grease.
2. Use a good steel scraper or spatula several times a day, as necessary, to keep the cutting surface clean and sanitary. Scraping the surface will remove 75% of the liquids. Do not use a steel brush on the cutting surface.
3. With a clean cloth and mild soap and water solution, wipe the top thoroughly until all the debris is removed.
4. Wash out the cloth in clean warm water, wring out, and go over the surface again to remove any remaining soap.
5. Thoroughly wipe all surfaces with a clean dry towel. Allow residual surface moisture to air dry before reapplying Boos Block® Mystery Oil.

**(Continue to the next page.)**

## CAUTION

- DO NOT allow fresh, wet meats and liquids of any type to stand on the butcher block surface for long periods of time. Brine, water, and blood, contain liquids that soak into the wood, causing the butcher block surface to expand, the wood to soften, and affects the strength of the glued joints.
- DO NOT cut fish or poultry on the butcher block surface unless you have thoroughly followed the proper care instructions. The moisture barrier must be intact prior to cutting any type of fish, seafood, or poultry on the butcher block surface. ALWAYS CLEAN THE BUTCHER BLOCK SURFACE THOROUGHLY AFTER CUTTING FISH OR POULTRY.
- DO NOT use a razor-edged cleaver or serrated knife. These may chip or splinter the wood and produce soft spots.
- DO NOT wash your butcher block with harsh detergents of any type. Harsh chemical cleaners may result in permanent damage and discoloration to the surface.
- DO NOT place butcher blocks near excessive heat (such as a stove) without proper insulation between the heat source and the edge of the surface.
- DO NOT over oil your wood surface.

## Varnique Finished Wood Tops

### CARE & MAINTENANCE INSTRUCTIONS

1. Varnique is a beautiful semi-gloss finish. To clean spills or soiled areas, use a clean damp cloth to wipe the surface, then thoroughly wipe all surfaces with a clean dry towel. Please note that any spills should be cleaned up immediately. Excessive moisture or mildly acidic liquids that are allowed to stand on the surface can cause damage to the finish.
2. Periodically, you should apply a coat of spray wax, paste wax, or lemon oil to the finished surface. This will enhance and protect the finish and ensure that a moisture barrier is intact in the event that the finish becomes scratched or worn.
3. Minor scratches can be repaired by rubbing the affected area with fine steel wool or fine grit (#200) sandpaper. Remember, when rubbing or sanding, always sand with the grain. If the area needing repaired is located along the edges, lightly sand the edges into the surrounding area. Remove all dust and apply a coat of any type of clear lacquer finish. The entire surface of the top will have to be refinished or the repair will be visible. Clear lacquer can be purchased at most paint or hardware stores. Small cans of matching touch up stain can be mixed and matched at most paint stores. Always follow the manufacturer's directions on the product label when refinishing.
4. If there are major scratches and gouges where large portions of wood have been removed or damaged, the repair should be handled by an experienced professional in furniture repair that is furnished with the appropriate tools and equipment.
5. DO NOT cut on or into a varnique finished butcher block. Cuts in the finish should be resealed immediately to prevent the exposed wood from absorbing moisture. Varnique finishes can be spot sanded and finished with John Boos EZ-DO wipe-on poly gel.

## Stainless Steel Surfaces

### CLEANING INSTRUCTIONS

Use the correct tools, clean water and non-chloride cleaners to wipe off dirty stainless steel surfaces. Do not allow liquids, food particles, dirt, or foreign debris to stand on the stainless steel for prolonged periods of time. Do not use chlorine bleach. If used, rinse off with water immediately and wipe off surface with a soft clean towel. Always clean and wipe with the polish lines of the stainless steel.

### RESTORING AND POLISHING YOUR STAINLESS STEEL

It's recommended to use John Boos Stainless Steel Cleaner to polish and restore all stainless steel surfaces. The all natural formula is safe for all stainless steel food preparation surfaces.

### REMOVING SURFACE CORROSION, OIL, OR GREASE BUILD-UP

To remove surface corrosion, oil or grease build-up, use our stainless steel care kit that contains a pack of Bar Keepers Friend cleanser, Scotch-Brite General Purpose Hand Pad (7447), and a bottle of stainless steel polisher. Make sure the surface area is clean of dirt and debris and follow the steps below.

1. Make sure the cleansing pad is soaked with water and remains wet.
2. Sprinkle the Bar Keepers Friend cleanser thoroughly on the wet cleansing pad and gently rub onto the stainless steel surface in the direction of the polishing lines. Continue to add more or less cleanser until the corrosion, oil or grease is removed.
3. If applying Bar Keepers Friend directly to the stainless steel, make sure the surface is wet before using the cleansing pad to remove surface corrosion, oil, or grease.
4. Using clean water, rinse the stainless steel surface immediately and wipe the stainless steel surface dry using a soft clean towel.
5. Spray the stainless steel surface with the stainless steel polisher to restore and polish. Then wipe the surface in the direction of the polishing lines using a soft clean towel.

# PRODUCT WARRANTY

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The only warranty, expressed or implied, is a 1-year guarantee against defect in workmanship and material.

This warranty does not apply to damages which may result from neglect, accidental or intentional damage, damage or wear to any swivel mechanism, normal wear and tear, misuse of product, unauthorized repair, exposure to extremes in temperature and humidity, and alteration or abuse of the product. Wood products ordered “unfinished” do not come with a warranty.

Repairs or replacement under this limited warranty will be made through an authorized John Boos & Co. distributor, if possible, the same dealer/distributor from which the product was purchased. Should the dealer or factory representative find return of the product to the factory necessary, all packing and shipping costs will be the responsibility of the customer. If a dealer/distributor is not available, contact the Customer Service Department at John Boos & Co., 3601 S Banker St, Effingham, IL 62401, Ph (888) 431-2667 for the name and location of the nearest authorized distributor.

Factory obligation under this warranty, is limited, at the option of John Boos & Co. to repair or replace the product (or one of equal type and quality if the product is no longer available), within 90 days after receipt of written recommendation from the dealer, provided none of the above exceptions are evident.

John Boos & Co. shall not be liable for any loss or damage arising from use, or for consequential damages. This warranty gives certain legal rights and there may be other rights that vary from state to state.

# THANK YOU FOR YOUR PURCHASE!

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Your product was made in Effingham, Illinois by skilled craftspeople. We use hand selected, responsibly sourced North American hardwoods in all of our products. If you have questions about your Boos Block or need more information about product specifications, care and maintenance videos, and assembly instructions, visit our website at [johnboos.com](http://johnboos.com).

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# TIPS FOR REPAIRING WOOD TOP SURFACES

PROBLEM	DESCRIPTION	CAUSE	TO REPAIR
<b>END CHECKS</b>	Separation of the joints along the end of top or block.	Excessive Dryness, Not Oiled Frequently Enough	Melt a 1 to 4 mixture of paraffin and mineral oil and fill all checks. Make sure paraffin seals the check thoroughly. Continue oiling.
<b>SPLITS</b>	Separations of joint along full length of top.	Excessive Dryness	Proceed as above to seal split. If condition continues for an extended time period, contact your dealer.
<b>WIND SHAKES</b>	Small portion of wood grain lifting up from table top.	Grain Separation, Excessive Dryness	Clean and dry top. Apply a small portion of white glue to piece of paper. Slip the paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on the area overnight and let dry. Remove any excess glue using light sandpaper or fine steel wool. <b>WORK ONLY WITH THE GRAIN. NEVER AGAINST IT.</b>
<b>WARPING</b>	Top cupping or bowing.	Imbalance Of Moisture Content Between Top And Bottom Surfaces. Oiling Only One Surface	Apply oil liberally to concave side. If not corrected within 2 weeks, tape plastic (ie. plastic liners, dry cleaning wrap, etc.) to the convex side and oil the reverse side every day. Top will adjust to new humidity and correct itself.
<b>RAIL EXPANSION</b>	One rail raised above balance of cutting board.	Raised Rail Expanding At Faster Rate Than Other	Continue oiling as instructed for regular maintenance. Top will adjust to new humidity and correct itself.
<b>STAINS</b>	Water spots, food stains, etc.	Allowing Food To Remain On Table Top Too Long, Needs Paraffin Or Wax	Use light sandpaper or fine steel wool on stain. Continue regular maintenance. Stain will dissipate in wood grain.
<b>DAMAGE</b>	Nicks, gouges, dents, etc.	External Environment	If top is oiled, simply sand and re-oil. If top is lacquered, lightly sand and refinish with lacquer or another compatible finish (consult a local finishing store).
<b>MINERAL STREAKS</b>	Dark streaks in the wood.	Natural Discoloring Of The Wood Due To Mineral Deposits In The Tree	No repair needed - adds to individuality of your Butcher Block!

**IMPORTANT:** If you make any cuts or alterations in your Butcher Block, be sure to refinish the exposed edges with melted paraffin and oil or lacquer sealer. Holes or notches that have been installed in the table top must also be refinished. If you do not refinish these edges, your top will crack due to dryness.