

#1 Board choice for Culinary Professionals worldwide

The Boos Block Edge

- Genuine hard rock maple cutting boards for long-lasting beauty
- Safe for all food preparation
- The choice of professionals worldwide
- Preserves the edge on fine cutlery
- Built on more than 120 years of fine craftsmanship

We have been making butcher blocks since 1887.

The average person can lengthen the life of a cutting board five to ten years through observing the following simple rules in its care:

1. Do not allow moisture of any type to stand on the cutting board for long periods of time.
2. Use a good steel scraper or spatula, as necessary, to keep the cutting surface clean and sanitary. Do not use a steel brush on the cutting surface of your board.
3. Periodically, (once every several weeks), depending upon the use and household conditions, apply an even coat of mineral oil/Boos Mystery Oil to the work surface of your cutting board. The mineral oil should be sponged on with a rag. Allow it to dry.
4. Do not cut fish or fowl on the work surface of your cutting board, unless you have thoroughly followed the instructions in step #3 ... as the moisture barrier must be intact prior to cutting any type of fish, seafood, or fowl on the work surface of your cutting board. Always clean the board thoroughly after cutting fish or fowl on the work surface.
5. Be sure never to cut continuously in the same place on the top of your board. Distribute your cutting over the entire work surface so that it will wear evenly.

Cleaning

Never wash your board with harsh detergents. Do not soak. Use a synthetic scouring pad with mild soap & water to clean the board when finished cutting. After cleaning, dry thoroughly with a clean, absorbent towel or cloth.

Note: Not Dishwasher Compatible