

BUTCHER BLOCK USE AND MAINTENANCE

Making Dream Surfaces Attainable

ACACIA BUTCHER BLOCK

Congratulations on purchasing Butcher Block natural tops. **Acacia Butcher Blocks** are carefully hand crafted by our skilled artisans with time honored crafting techniques. Each wood is hand-selected through a rigorous selection process that favors generous movements that are visually striking enough to display as a

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- Unpacked product needs to be sealed or finished within 48 hours.
- If you are planning to seal or apply any mineral oil on the top surface or all, please allow to dry minimum 20 minutes to absorb into the product.
- If any appearance of grains raise while sealing or oiling, please slightly sand it off with fine grit sand paper.

- centerpiece of the kitchen, dining, hobby, or work space. Designed to deliver a lifetime's joy of use, butcher blocks are made with genuine acacia that is world-renowned for its exceptional density and strength. Acacia one of the most eco-friendly and renewable woods available in the world.
- For extended product life and to maintain look of the product, frequent application of conditioner or oil recommended.
- Clean the top surface after every use.