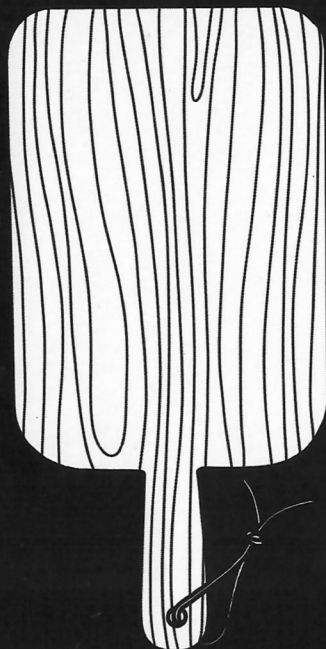


HOW TO MAINTAIN YOUR CUTTING BOARD



WITH WALRUS OIL®

1. CLEAN

Thoroughly clean cutting board with lukewarm water and light-duty soap, then allow board to dry. Never wash in dishwasher.

2. SAND

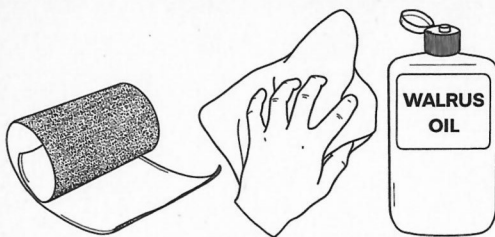
If board has too many deep scratches, sand cutting board to a smooth surface with steel wool, an orbital sander, or with a piece of sand paper.

3. OIL AND WAX

After sanding, apply a thin layer of Walrus Oil® Cutting Board Oil. Follow instructions on bottle. For extra water protection and shine, also apply a layer of Walrus Oil® Wood Wax after oil has dried.

4. DRY

After wood finishes have dried, wipe away any residue. Your cutting board is now ready to use! To prolong life of board repeat steps as needed.



Available at
WalrusOil.com

