

Qualität aus Tradition seit über 125 Jahren
A Tradition of Quality for over 125 years

Pflegeanleitung
Gourmetblöcke und -schneidbretter / Nordamerikanisches Ahorn-Hartholz

Care Instruction
Gourmet Blocks and Cutting Boards / North American Hard Rock Maple

Professional Quality Gourmet Blocks & Cutting Boards

John Boos & Co. combines over 125 years of experience and know-how with premium renewable and sustainable harvested North American hardwoods to manufacture the finest butcher blocks and cutting boards. Crafted to the high-level professional quality and food safety standards in the USA, Boos Blocks® Gourmet Blocks and Cutting Boards are hygienic and safe for food preparation and provide a commercial quality toughness, robust work surface and protect the edge of fine cutlery.

The #1 Brand Choice for Culinary Professionals

- Made in the USA by John Boos & Co.
- North American Hard Rock Maple: Premium Quality, Renewable and Sustainable
- Solid Construction; Stable Work Surface
- Safe for Food Preparation
- Preserves the Edge on Fine Cutlery
- A Tradition of Quality & Craftsmanship for over 125 years
- Boos Block® Cream Finish with Beeswax

Besuchen Sie uns unter: www.boosblocks.de

Don´t forget!
Maintain your Boos Block® with Boos® Mystery Oil and Boos® Board Cream.



Care & Maintenance Instructions

John Boos & Co. has been manufacturing butcher blocks and cutting boards since 1887. Your Boos Block® board has been produced and shipped from the factory in Effingham, Illinois (USA). We recommend a few simple care and maintenance tips to extend the life of your Boos Block® board.

1. REVERSIBLE boards expand the utility; two work surfaces on which to chop, slice, dice and mince. Both sides are to be used equally to prepare different food types. If the board slides during use, place a dry (not wet) non-slip mat under the board.

2. Do not allow water or moisture of any type to stand on or underneath the cutting board for any extended period of time or overnight.

3. 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.

4. Regularly apply (once every 3-4 weeks) an even coat of Boos Mystery Oil and Boos Block® Cream to the work surface of your cutting board. Depending on frequency of use as well as the seasonal level of humidity in the working atmosphere, the board may require more frequent applications. Remember: oil all surfaces from time to time, not just the work surface. The Oil / Cream should be sponged on with a disposable towel or your hands. Always allow time for the product to be absorbed into the wood surface. Wipe away any access oil / cream.

5. Unless you have thoroughly followed the instructions in Step #4, do NOT cut fish, seafood, or fowl on the work surface of your cutting board. The moisture barrier (inhibits movement of moisture in and out of the board) must be intact prior to this consideration. Always clean the board thoroughly after cutting fish, seafood, or fowl on the work surface.

6. Never cut continuously and repeatedly in the same position on the face of your cutting board. Allow for variation in your cutting patterns, thus assuring even wear to the entire work surface.

Cleaning: After use, simply hand wash using a damp cloth or synthetic scouring pad with mild soap & water. Do not wash with harsh detergents. Never immerse your Boos Block® board in water or run water over the board for an extended period of time. After cleaning, dry immediately with a clean, absorbent towel or cloth and store upright in a dry area away from extreme temperature (hot & cold) sources and moisture.

Note: Boos Block® Cutting Boards are NOT Dishwasher Safe!



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