

# HOW TO FINISH A CUTTING BOARD

You want to give a little sparkle to that cutting board that is getting old or you want to finish one that you made yourself? Nothing easier! Our experts in the field deliver their secrets in this quick tutorial.

Difficulty:



Time:



Application: 30 minutes

Drying: 24 heures

What you'll need:

- Cutting board
- Sand paper (120 or 150)
- Sanding block
- Nitrile gloves
- Butcher block Oil

## BEFORE YOU START

- It is important that the surface is clean, dry and free of dust, dirt, grease or wax
- It is necessary to use food grade oils on your project.
- If the board you choose has been assembled with glue, it is important that it is water resistant and food grade.
- For an ideal oil application, the room temperature must be more than 20 degrees.

## STEPS

### **1. Choose your cutting board**

Visit our store or go online at [www.langevinforest.com](http://www.langevinforest.com) to discover our full range of cutting boards.

### **2. Preparing the board**

Sand in grain direction with 120 or 150 grit paper until you have achieved a smooth service and all unwanted marks are gone.

### **3. Cleaning the surface**

The surface must be clean, free of dust and free from any residue. Make sure the chosen finishing product is at room temperature before starting the application process.

### **4. Applying the oil**

Apply in thin layers using circular motions to push the oil into the wood fiber. An applicator pad or a clean cotton rag.

### **5. Removing the excess oil**

Wait 5 to 10 minutes after applying the oil. Wipe off excess oil by making big movements in the direction of the wood grain. A well wiped surface will not show any adhesion.

Important note: Immerse rags, polishing discs and oil-impregnated applicators in a metal container hermetically sealed and filled with water and then proceed to their disposal to avoid the risk of self-combustion