



## Cheese Slicer Care

Your cheese slicer has been finished with several initial coats of oil. To maintain, you should hand wash with warm soap and water after use, dry immediately and regularly oil the wood. Never let your cheese slicer sit in water and never put it in the dishwasher. This will ruin your new slicer causing warping or cracking of the joints.

We recommend initially oiling the wood after every time it is washed. As time goes on and the slicer has been regularly oiled you can reduce how frequently you oil it. Monitor the look of the slicer and if it begins to look dry or faded, apply a new coat of oil following the directions on the bottle. If you allow the slicer to dry out, it is possible to crack at the joints due to rising and falling moisture levels in the wood.

We recommend always using food grade mineral oil rated for direct contact with food. Other plant-based oils can go rancid. Another product that can be used to rejuvenate is butcher block conditioner, especially if the cheese slicer has been let to dry out. Butcher block conditioner contains beeswax and carnauba wax that can help rejuvenate your slicer. Both products can be found at most big hardware stores.

The wires on the cheese slicers can break. Replacement wires are available on our website.

*Thank You,*

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