Butcher Block Finishing & Care Instructions

Your Finished WonderLand Butcher Block will come with a non-permanent coat of mineral oil. This will give you the option to use your butcher block as a direct cutting surface and should be finished/sealed with either an oil-based product to get a strong, conditioned finish that requires regular oiling or to permanently seal with a waterproof finish that does not require regular oiling but is not intended for direct cutting. Sealing is required within 24 hours of unwrapping due to the nature of wood adapting to the room's temperature, this is to prevent warping along with preventing staining.

The instructions for butcher block care differ depending on whether you are using your butcher block top as a cutting surface or not, so you'll want to keep this in mind before you proceed to ensure the best outcome. Our butcher block care page will teach you:

- How to Permanently Finish & Seal Your Butcher Block
- How to Condition Your Butcher Block
- How to Clean Your Butcher Block

How to Permanently Finish & Seal Your Butcher Block

To Permanently Seal your butcher block, we recommend using Waterlox® as a permanent finish if you are seeking less maintenance while still show casing the natural beauty of wood and providing long-lasting, durable protection. This sealant is food-safe, leaving the surface of your butcher block countertop non-toxic and safe for cooking, baking, prepping, and serving food on. However, you should refrain from using the block for direct cutting & instead use a cutting board or mat. Do not use this finishing option if you intend to cut on directly.

Additionally, this sealant is heat-resistant and won't crack, peel, or chip. Once it is used, no regular oiling is needed. Waterlox® comes in different sheen, the original sealer will be a good start for your butcher block. When applied, the sealer will slightly alter the coloration of the wood to a slightly darker tone depending on the wood but still maintains the natural beauty of wood.

How to Condition Your Butcher Block

Butcher Block Non-Cutting Surfaces

Need to condition your butcher block? Waterlox® is an extremely water-resistant sealer/finish that produces excellent results while being very easy to work with. This is a great product if your butcher block top is near a sink or any water source. Be sure to apply on the bottom side as well.

Other finishers can do the job well enough but be sure that you choose only an oil-based product to avoid problems with the food-safe mineral oil with which your butcher block has already been treated.

Butcher Block Cutting Surfaces

For cutting surfaces, be sure to use high-quality bee's wax or a food-safe butcher block oil. This must be done regularly to keep your top from drying out and cracking on the ends. Treat the bottom and ends of the butcher block as well. Some customers seal just the bottom with Waterlox® and then apply butcher block oil on the top to make it easier to keep sealed.

If your butcher block cutting board or surface appears dry or "chalky," it's time to treat it again. Remember, it never hurts to do this more often! Keeping it well-seasoned is critical to avoid cracking.

How to Regularly Clean Your Butcher Block

Cleaning with Waterlox®

Please allow seven days for the Waterlox® to completely cure before cleaning. It's recommended to use a damp (soft, lint-free) rag on the surface as needed. If heavier cleaning is required, you can use Waterlox® Original Cleaner Concentrate (follow instructions on the label), or a non-abrasive diluted cleaner. Please avoid using ammonia and bleach products.

Steps to Clean Your Butcher Block:

A mild dish soap for cleaning is all you need.

If something is stuck on the butcher block surface, a nylon scraper or plastic scrubbing sponge is less likely to cause cosmetic damage than a metal tool.

To sanitize, white vinegar is a good choice.

To keep your residential or commercial butcher block investment timelessly beautiful, you'll also want to prevent it from drying out or cracking. Complete this simple process regularly for the best results for your butcher block.