

HEALTH & SAFETY

Keep out of reach of children.

Do not get in eyes, on skin, or on clothing.

IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.

IF ON SKIN: Gently wash with plenty of soap and water.

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

Wear protective gloves.



EU Limit value for this product
(CAT A/h):30g/l (2010).
This product contains max 3 g/l VOC.



Antiquax

Chopping Board Oil

Anti-Bacterial

Food Safe - Low Odour

A Sense of Tradition

Chopping Board Oil

Antiquax Chopping Board Oil is a blend of natural plant oils to nourish and protect chopping boards and worktops. The oil penetrates the wood and dries to a clear finish that enhances the natural beauty of wood. Antiquax Chopping Board Oil conforms to The Articles in Contact with Food Regulations. Antibacterial action of Antiquax Chopping Board oil is based on Eradibac, Silver releasing Technology.

DIRECTIONS: SHAKE THOROUGHLY

Before applying the oil, make sure the surface is clean and bare. Sand smooth if necessary. Apply liberally with a clean soft cloth, working with the grain of the wood. Wipe off any excess oil within three to five minutes. Apply the oil to new or bare wood three times initially.

The Chopping Board Oil will be touch dry within one hour and can generally be re-coated within 3 hours.

Maintenance: When applying to previously oiled wood surfaces, first clean and remove any contamination with warm water and mild detergent. Re-oil weekly or monthly with one coat depending on use. Rags used for oiling must be laid out flat to dry or destroyed, otherwise they may catch fire due to spontaneous combustion.

Store in a cool dry place with lid tightly closed.
Protect from frost.

Antiquax

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200ml e



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