



TECHNICAL DATA SHEET

ANTIQUAX NATURAL CHOPPING BOARD OIL

Type	A conditioning oil treatment using natural plant oils and essential oils to nourish and protect all types of solid wood chopping boards.
Intended Use	For conditioning of wooden chopping boards against excessive drying or cracking.
Special Features	Free from mineral solvents and synthetic raw materials. Made from 100% natural renewable ingredients. Naturally helps eliminate food odours. Does not go rancid or leave a sticky residue due to highly penetrating nature. Minimal colour.
Preparation	Untreated chopping boards must be clean and dry prior to use.
Application	Apply a light coat using a clean lint-free cloth and allow to dry.
Coats	Normally a single application is sufficient.
Drying Time	Typically 2 hours for oil to be completely absorbed.
Re-coating Time	Overcoat with Antiquax Natural Chopping Board Wax.
Application Temp.	Ideally between 15-25 deg. C. Do not apply below 10 deg. C.
Coverage	Approx. 12-14 sq. metres per litre depending on the absorbancy of the wood.
Maintenance	Periodic re-oiling and waxing is required. Clean surface before refinishing using warm water and mild detergent.
Compatibility	Compatible with all types of wood including bamboo.
Settlement	Shake well before use.
Shelf-life/Storage	Many years if stored in original, tightly closed container in a cool, dry, dark place.
Hazards	Keep out of reach of children. In case of eye contact copiously wash eyes immediately with water and seek medical advice. After skin contact wash immediately with soap and water. Wear suitable protective clothing and gloves. For full product safety data sheet visit www.antiquax.co.uk
Clean-Up	Clean up with warm water and detergent.
Sizes	TBA

This information is provided in good faith based upon data and sources believed to be reliable and correct. Conditions of use, outside the control of the Company, dictate that no responsibility can be assumed for the ultimate performance of this product.