



## How to Care for your CateringStone Wood Server Bases & How to Remove Scratches from Wood

We recommend applying food safe mineral oil whenever your base tends to look lighter than it did when purchased so you can keep the beautiful luster of the wood.

The application of oil is fast, easy and serves two purposes. First and foremost it brings out the natural colors of the wood and secondly it masks smudges from oils that will appear as dark marks or smudges.

**We recommend oiling** your bases a few times a year or as necessary with frequent use and then reduce the frequency or stop completely. This allows the natural patina to set in and achieve a soft natural weathered look. Other people oil or wax much more frequently. This is simply a personal choice and will not affect the function of the CateringStone Wood Server Base.

Mineral oil is very thin, "food safe" oil found in every grocery store or drug store, it is inexpensive and readily available. As it begins to evaporate it can leave a dry uneven coloration as it dissipates. It is best to oil your wood occasionally to prevent discoloration or patchy dry spots.

**Wood is soft and can scratch.** An application of oil masks and conceals most small scratches. Deeper scratches can be removed by sanding with common sandpaper.

**To remove scratches,** start with a low grit (100) and move up to a (200) and finally with a 400 grit paper, sanding with the grain will get the best results. Once you are satisfied that you have removed all the scratches apply a light coat of mineral oil. Your CateringStone Wood Server Base will look brand new. How much you use your servers and what you clean them with will affect the frequency of oiling as much as how "wet" you desire the surface to appear.

**Wood can withstand heat up to 400F and sustained heat** as long as it is slowly applied. Do not expose the wood to open flame in any instance as it may cause the wood to burn.