

FEATURES:

- quart container
- for wood items that contact food
- use on raw wood or over stains
- a non-toxic finish when cured
- low odor
- dishwasher safe
- easy to apply - just wipes on with a rag
- clean up with mineral spirits
- dries dust free
- re-apply additional coats at any time if maintenance becomes necessary

APPLICATION:

This finish is recommended as a top coat for wood salad bowls, wood utensils, butcher blocks, etc.

SPECIFICATIONS:

Application: clean soft cloth

Drying Time: 6 to 12 hrs. between coats

Color: clear

Solvent: mineral spirits

% Volatile: N/A

Boiling Range: 230° F

Flash Point: 105° F

Freezing: N/A

Shelf Life: 12 months or longer if cool

SAFETY DATA

CAUTION! Contains petroleum distillate's, do not use near heat or flames. If swallowed, do not induce vomiting. **CALL PHYSICIAN IMMEDIATELY.** Keep out of reach of children. Avoid frequent or prolonged contact with skin. Use only in well ventilated area.

INSTRUCTIONS:

1. Sand wood with #220 or finer sandpaper.
2. Using a clean soft cloth, apply a thin even coat of Salad Bowl Finish and with the same cloth wipe evenly with the grain. **Optional:** When applying to projects on the lathe, wipe on a thin even coat, then use #400 wet or dry sandpaper to "wet sand" first coat into the wood. Use a clean cloth to buff off the excess.
3. Allow to dry 6 to 12 hours.
4. Buff lightly with 0000 steel wool or #400 or finer sandpaper before applying another coat.
5. Additional coats may be applied in the same manner to give added depth and luster while increasing durability.
6. A minimum of 3 coats is recommended.
7. Allow 72 hours of drying time prior to use with food.

Clean up with mineral spirits.