

KITCHEN WORKTOP OIL

Enhances and protects



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KITCHEN WORKTOP OIL

SAFE FOR USE WITH FOOD

Working with wood for nearly a century has given us an unparalleled understanding of how it should be cared for and maintained. We have used our expertise to develop a new Kitchen Worktop Oil – an easy to use, safe oil that meets the highest standards for materials that come into contact with food.

WHY IS IT IMPORTANT TO CHOOSE A SAFE WORKTOP OIL?

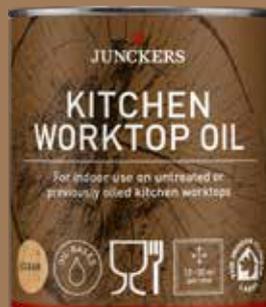
Food comes into contact with materials and surfaces in our kitchens. Using a surface treatment product which is safe to use in food preparation areas means you are protected. Our Kitchen Worktop Oil will not release harmful substances which may affect your health and wellbeing, nor will it affect the taste, odour or colour of food.

A SAFE SURFACE GIVES YOU CONFIDENCE

Treating your wooden worktop and kitchen utensils with an oil that carries the food safe symbol gives you the confidence to place and prepare food directly onto your treated surface. Our Kitchen Worktop Oil protects and prolongs the life of wood, making it more beautiful with age. It works just as well on chopping boards and wooden utensils as it does on worktops.

A HEALTHY INDOOR CLIMATE

Our Kitchen Worktop Oil carries the Danish Indoor Climate label. It has undergone extensive emission and odour tests to ensure there are no chemical substances in the oil which adversely affect indoor air quality.



A SAFE AND HEALTHY CHOICE

A water and stain resistant oil for treating kitchen worktops, chopping boards and other wooden utensils that come into contact with food.



Complies with EU framework regulation 1935/2004, which specifies requirements for food contact.

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