



Recognised as the best furniture wax throughout the world

Rustins Ltd, Waterloo Road, London NW2 7TX. Tel: +44 (0)20 8450 4666 www.rustins.co.uk

June 2017

PRODUCT DATA SHEET

Product	Natural Wood Wax
Type	A wax treatment using natural plant oils, hard vegetable waxes and essential oils to protect all types of solid woodwork
Intended Use	For protection of interior woodwork against regular use. Ideal for use on kitchen worktops, food preparation areas and chopping boards.
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. Minimal colour. Provides an easy to clean surface.
Preparation	Untreated woodwork must be clean and dry prior to use
Application	For best results chopping board should be conditioned with Briwax Natural Oil prior to waxing. Apply a light coat using a clean lint-free cloth and allow to dry.
Coats	Normally a single application is sufficient
Drying Time	Quick drying.
Re-coating Time	Not applicable
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	Not applicable
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.briwax.co.uk
Clean-Up	Clean up with warm water and detergent
Sizes	TBA