

## HOW TO MAINTAIN CHOPBOX

1. After each cutting board use, wash the surfaces with soapy water and dry completely.
2. Oil the main cutting board and second cutting board monthly with food-grade mineral oil or butcher block oil. Avoid oiling the control panel and contacts.
3. Always store the second cutting board under the main cutting board when not in use.
4. For best results avoid exposing your ChopBox to direct sunlight, high heat, extreme humidity and harsh scrubbers. Do not submerge in water or place in dishwasher.

## CONTACT

Butcher Block Co.  
877-845-5597

[www.ButcherBlockCo.com](http://www.ButcherBlockCo.com)

# CHOPBOX

The Smartest  
All-In-One  
Cutting Board

Cutting Boards  
Food Scale  
Timer  
UV-C Sanitizer  
Knife Sharpener



# CHOPBOX

**QUICK GUIDE**



Brought to you by [ButcherBlockCo.com](http://ButcherBlockCo.com)

## SET UP

1. Plug power cord in charging port and touch “power” (1st) button.
2. Arrow will count up to 100 when fully charged. This could take up to 4 hours. Then remove power cord.
3. While charging, wash ChopBox with damp soapy sponge, rinse with cloth and towel dry.
4. Then oil entire board (except control panel) with food-grade mineral oil or butcher block oil. Let dry.

## HOW TO USE THE SCALE

1. Tap “power” (1st) button to turn on display in “scale” mode. Default is grams.
2. Place food on the scale above the control panel to determine weight.
3. To tare a bowl, place it on the scale first then tap the “zero” (3rd) button.
4. To change unit of measure, press the “zero” button and hold it down. Repeat to cycle to kilograms (k), ounces (o), and pounds (b).



## HOW TO USE THE TIMER

1. Tap the “time” (4th) button that looks like the clock.
2. Tap the “adjustment” (5th) button to set the designated time increment.
3. Set seconds first. Then tap the “time” button to move up to the next higher increment and tap the “adjustment” button and select a number. Repeat to adjust minutes and hours.
4. Tap “time” button to start timer.
5. When timer ends it will ring. Touch the scale to turn timer off.

## HOW TO USE THE UV LAMP

1. Remove the second cutting board, turn it over and place it on top of the main cutting board (logo side up) making certain to align the contacts with the magnets on the main board. Tap “power”.
2. Tap the “UV” (2nd) button to turn the UV light on to disinfect both cutting boards.
3. You may place up to 3 knives in the gap between the two cutting boards to disinfect them during this process.
4. Turn power off after 2 minutes.
5. If the control panel says “UNTOUCH” it means the contacts are not lined up. You should reposition the top board and try again. Swab contacts with rubbing alcohol to clean and assist connection.

## HOW TO USE THE CUTTING BOARDS

1. The main cutting board can be used for most of your chopping and slicing needs.
2. Remove the second cutting board by sliding it out the front or back. You can devote this to raw meats or use it to transport chopped food.

## HOW TO USE THE KNIFE SHARPENER

1. To sharpen, insert the heel of the blade in the slot at the front of board and pull the knife toward you and down. Repeat.
2. Use the gray diamond sharpener for rough grinding and the white ceramic sharpener for fine grinding.

