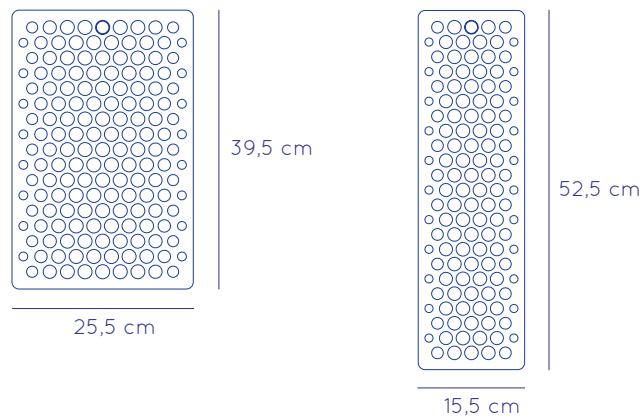


CUTTING BOARD

PRODUCT MANUAL



Maintenance of wooden cutting board:

- Before using the cutting board saturate it with oil thoroughly. Preferably with a tasteless or grapeseed oil.
- Do not hold it under running water.
- Do not leave it lying or standing in water.
- Not suitable for the dishwasher.
- Do not dry on a heat source.
- Do not store on a solid non breathing surface when moist.

Treatment:

A week before use, the cutting board needs to be treated with oil on all sides, repeat this once a month. Rub the oil in the wood with a clean cloth. As a result the cutting board is saturated and can not absorb more moisture.

Cleaning:

Dry dirt; remove with a damp cloth.

Caked dirt; removal with the back side of a knife. After this, clean with a damp cloth. You can scour the cutting board with a stainless steel punch if necessary.

If you want to clean the cutting board thoroughly, sprinkle with salt and use half a lemon as a sponge.

Storage:

Do not leave on a heater or in the sun.

Let the cutting board dry upright before storage.

Further treatment:

If the cutting board is softened by too much fluid, you can make it hard again by making it slightly damp with a cloth. Then sprinkle a bit of salt on it and leave it for 12 hours.

When not treated right, cracks may occur or the cutting board can warp/bend.

made in The Netherlands



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