



- Not suitable for dishwashers or use in ovens, freezers or microwaves.
- Do not soak in water or wash with harsh detergents, simply wash with hot soapy water after each use and dry with clean paper towel or let it air dry.
- Suitable for direct contact with food, however ensure appropriate cleaning and aftercare.
- If you wish to sanitize the boards more thoroughly, a diluted mixture of 1 teaspoon of chlorine bleach to 1 litre of water or 5 teaspoons vinegar to 1 litre of water.
- Store boards in a dry location at room temperature.
- Do not store near heat sources or humid areas.
- Do not leave in direct sunlight for long periods of time.
- It is extremely important to give your boards a good oiling on all surfaces every 3-4 weeks.