

Care instructions for wooden boards

Before use

Before using the board for cutting wipe it with a wet cloth, to make sure it does not absorb the juices or aromas of the cut materials too quickly; this is especially important when dealing with very aromatic and juicy fruit & veg (onions, beetroot), herbs and meat.

Cleaning

Boards should not be left for too long in water, otherwise the glue will dissolve or rests of washing-up liquid might get absorbed from the wood.

Wipe the board with a wet cloth after use, let it dry at the air before putting it back into a cupboard.

If the surface has been in constant use for a longer period of time the unsightly cuts can be removed very carefully by using a blade or abrasive paper on it.

Wipe the board with a bit of vegetable oil from time to time.

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