



Care & Cleaning Instructions for Wood Veneer Cutting Board

Cleaning Your Cutting Board:

- Rinse well in either Hot or Cold Water with a gentle soap and dry with a cotton cloth.
- You can use all types of common cleaning products and disinfectants made for domestic use, as long as they are not alkaline.

Maintaining Your Cutting Board:

- The finish on your board does not require any maintenance like regular wood cutting boards. Please avoid applying wax or oils as it may damage your board.
- The Cutting Board should be cleaned after coming into contact with the following items to prevent staining: Cranberry or Beetroot juice, Concentrated Tomato or Fruit Juices, and Caramel.