

PREMIUM WOOD CUTTING BOARD

BEFORE FIRST USE

Your new, hand-crafted cutting board comes pre-oiled, but before first use, re-oil with any food-grade mineral oil readily available in pharmacy departments or purchase a commercial cutting board conditioner. Use a clean sponge or cloth to evenly coat the entire board, including both cutting surfaces, the ends and edges, bevels and corners. Allow oil to soak in overnight, then wipe thoroughly with a clean, dry cloth. If any uneven patches appear, reapply treatment to the dry areas and repeat the overnight conditioning process. Re-oil every one to two months, depending on frequency of use

BEST PRACTICES FOR CARE, CLEANING AND MAINTENANCE

DOs

- Prep your driest, cleanest ingredients first, moving to the messiest or wettest
- Clean as needed during multi-ingredient food prep using a scraper or spatula
- Always cut raw fish and poultry on a well-oiled board and clean thoroughly, as described below, as soon as possible
- Clean your cutting board with a small amount of mild dish soap and a clean, wet sponge or cloth. You may also use a disinfecting cloth or make your own cleaning solution by mixing 1 teaspoon of chlorine bleach with 4 cups of warm water
- Rinse your board well, wipe dry with a clean cloth and stand on end in a drying rack with 360° airflow until completely dry

DON'Ts

- Distribute wear evenly and increase longevity by using the entire surface of both sides
- Razor-edged knives or cleavers may chip or splinter your cutting surface
- Do not allow fresh meats or liquids of any kind to sit on the surface of the board for longer than necessary
- Do not fully submerge your board in water
- Do not run your board through the dishwasher
- Do not use any powdered cleansers
- Do not clean with a steel brush

TROUBLESHOOTING

Excessive dryness or a moisture imbalance can cause various problems with your cutting board. The following will help correct or repair the most common issues due to improper care or maintenance:

Light stains Sprinkle salt liberally over the entire stain. Cut a ripe lemon in half and squeeze the juice over the salt. Add more salt or lemon juice as needed to form a paste. Using the cut side of the lemon as a brush, scrub the paste into the stain. Cover the stain with the paste and allow to sit overnight. Clean and dry as recommended above.

Separation of joints Combine melted paraffin and mineral oil in a 1:4 ratio and use to fill and seal separated joints. Allow to thoroughly harden and repeat if needed. Re-oil and resume maintenance as prescribed above.

Wood grain "lifting" from cutting surface Clean and dry your board completely. Apply a small amount of white glue to a standard sheet of white paper. Working with the grain, use the paper to apply the glue between the lifted area and the cutting board surface. Place a heavy, moisture-resistant object over the repair and allow to sit overnight. Once dry, remove any excess glue with light sandpaper or fine steel wool. Resume maintenance as prescribed above.

Warping, cupping or bowing Liberally apply oil to the concave side of the board and allow it to sit until corrected. If not corrected within two weeks, use tape to seal a piece of durable plastic to the convex side of the board. Oil the concave side every day until the board has responded to the contrast in humidity and readjusted. Resume maintenance as prescribed above.

Nicks, gouges or dents Sand with fine-grit sandpaper and re-oil.

Special note The appearance of dark streaks is a natural occurrence caused by mineral deposits in the wood. No repair is needed. Enjoy the unique characteristics these add to your hand-crafted board.

⚠ WARNING Drilling, sawing, sanding or machining wood products generates wood dust, a substance known to the State of California to cause cancer. Avoid inhaling dust generated from wood products or use a dust mask or other safeguards to avoid inhaling dust from wood products. Wood products emit chemicals known to the State of California to cause birth defects or other reproductive harm.



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