


## **EN Care instructions & instructions for use Wood & Bamboo Cutting Boards**

- Do not put in the dishwasher. Before first use, clean thoroughly with hot water (65 °C) and detergent, then rinse with plenty of water. Always clean thoroughly with hot water and detergent after use and do not leave in water for a long time.
  - Always make sure the washing-up tools are clean. Replace rinsing sponge or rinsing brush if necessary.
  - Leave to dry upright after rinsing and do not store the board until it is completely dried.
  - Maintain your cutting board at regular intervals with a little commercial and tasteless cooking oil. Simply rub in and let dry overnight on a surface that can absorb the excess oil.
  - Vinegar disinfects the cutting board in a gentle and natural way.  
For regular disinfection, we recommend heating the cutting board to approx. 65 °C for several minutes.
-  • Remove any protruding wood fibres with a suitable plane or remove with a suitable knife blade. Please make sure that you do not injure yourself!
- If the cutting board shows very strong signs of use and possibly discolouration, we recommend replacing the product with a new one.