

EN Care instructions & instructions for use PLASTIC

- Clean thoroughly before first use. Plastic cutting boards are best cleaned in the dishwasher (65 °C).
- It is recommended to pre-rinse the board by hand in the case of heavy soiling.
- The product is temperature resistant up to approx. 100 °C. Attention: The product may be deformed even at low temperatures. Therefore, please avoid clamping the cutting board under tension in the dishwasher rack.
- In the case of food that discolours, such as ketchup, tomatoes, beetroot, carrots, etc., natural discolouration of the board may occur.
- If the cutting board shows very strong signs of use and discolouration, we recommend replacing the product with a new one.



- Remove any protruding plastic fibres with a suitable plane or remove with a suitable knife blade. Please make sure that you do not injure yourself!