

Dear cutting board owner,

Congratulations on the purchase of this durable natural product. Take a moment to read the information below in order to enjoy your purchase / gift as long as possible.

Cleaning a wooden cutting board is very simple when it is oiled. Use oil suitable for preparing food, e.g. grape seed oil. Regular oil treatment makes the shelf more resistant to grease, dirt, odours and moisture. As an oiled board absorbs less moisture, it stays clean and tidy for a long time and reduces the risk of cracking.

Cleaning can be done with a damp cloth or with hot water and a brush. Detergent is not absolutely necessary, because wood itself contains antibacterial properties. However if you think the board needs more cleaning, use detergent. Keep in mind that the board needs to be oiled more often then. Dry the shelf immediately after cleaning and put it upright so the shelf can dry evenly on both sides. Do not place it next to or on a heat source or in bright sunlight.

If wanted you can clean the shelf additionally by applying a layer of salt to the cutting surface, putting a wet cloth over it. Leave it for a night, then wipe the salt off the shelf and rinse it off. Oil the shelf again when it is dry. Smells like garlic and onion can be reduced by rubbing the board with lemon.

When the board gets deep cuts you can polish and after that, oil it again. If you're completely tired of the board, it's time to buy another, preferably at Grutzk.

Finally: Wood is a natural product and can therefore shrink or expand by means of temperature and moisture. Therefore the board might tear or curve. There is nothing to do against it and therefore it is not covered by guarantee. A well-oiled board is less prone to tearing and curving.

Never put the board in the dishwasher.