

Cutting board with grip code: 505106

Before first use:

- Treat the board with food-grade mineral oil or a dedicated cutting-board oil.
- Apply the oil evenly to all surfaces, allow it to soak in, and wipe off any excess.
- Do not use peanut, sunflower, olive, or other cooking oils, as they may become sticky or rancid.

Cleaning and maintenance:

- Do not clean the board in a dishwasher or leave it soaking in water.

- After each use, clean the board by hand with warm water and a mild detergent.

- Rinse thoroughly and dry immediately with a clean cloth.

- Leave the board standing upright until completely dry.

Occasional deep cleaning:

- Sprinkle coarse sea salt over the board and add a small amount of lemon juice.

- Scrub using circular motions, leave for 5–10 minutes, and rinse thoroughly with warm water.

- Leave the board standing upright until completely dry before applying oil again. Solid beech wood.

- + With grip and eyelet.
- + Also suitable for serving.
- + Both sides suitable for cutting.
- + Not dishwasher safe.



Code	LxW	Height as thickness (W)
505106	390x160	13