

Cutting board code: 506912

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. Rubberwood.
- With handles.

- + Very thick.
- + With deep milled handles.
- + With light chess pattern.
- + Not dishwasher safe.



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LxWxH (W)
265x325x(H)45