

# Cutting Board Care Instructions

The board is not stained or sealed with any harmful lacquers so proper maintenance is necessary to keep your board in peak condition. Oiling your board with food-grade mineral oil creates a protective barrier from moisture and prevents the wood from cracking or warping.



## Air Drying

Allow the board to absorb the mineral oil applied in our shop for **two weeks** before using it. Remove the board from the plastic bag and prop it up vertically to dry it on all sides.



## Strengthening & Maintaining the Barrier

After the **first 10 times** you use and hand-wash the board, re-apply the oil and allow the board to absorb it overnight. Maintain the protective moisture barrier by repeating the above steps **once a month** with regular use.

### Always follow our care instructions and remember:

**DO NOT** cut continuously in the same place. We recommend distributing your cutting over the entire work surface so that it wears evenly.

**DO NOT** leave the product soaking unattended in a sink or dish pan.

**DO NOT** lay board flat after washing as water will pool underneath. Instead, prop the board upright and allow to dry overnight

**DO NOT** put the product in the dishwasher.

**DO NOT** allow moisture (from fresh meats, vegetables, etc.) of any type to lay on the cutting board for longer than necessary.

**DO NOT** use harsh detergents or cleaning products on the wood.



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