



# THE WOODWORKERS SHED

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# CARE INSTRUCTIONS

## Cleaning your board

Clean your board in warm soapy water and dry with a tea towel. Leave your board standing upright to allow all surfaces to dry properly.

Store your board standing upright in a dry area.

Do not leave your board in the direct sunlight all day.

Do not put the board in the dishwasher or leave soaking. Occasionally sprinkle salt or baking soda on the board and rub with a slice of lemon -

This will combat any odour.

## Oiling your board

Oiling a chopping board is essential for longevity. Soaps and detergents will dry out your board and remove the essential oils. These oils prevent the wood from absorbing too much moisture which can cause splitting, warping and mould.

If you use your board often we recommend oiling it weekly.

If you keep it for special occasions try and oil it monthly to keep it in prime condition. The supplied mineral Oil should be applied.

Board Butter should be applied after each use, apply with a soft dry cloth, allow Board butter to soak in and remove excess with a clean dry cloth.

After the board has been washed and dried properly, apply oil generously using a paper towel or small cloth.

Leave for approximately 30 minutes to allow the oil to absorb into the wood then buff off any excess oil with a clean cloth or towel. Excess oil left on the board will dry and become sticky.

I hope you enjoy using your board as much as I enjoyed making it!

Thanks for the support,  
Hayden