

How To Care For Your Wood Products

CLEANING AND CONDITIONING

When using your cutting board or utensils you can pick up occasional odors or unwanted food pieces. We'll outline the steps you can take to keep your products clean and ready for use, anytime.

Cleaning: Place your board or utensils under hot, running water. Use a sponge or scrub pad with soap to thoroughly clean it. Once clean, set aside to air dry making sure cutting boards are stored vertically on its side.

Dealing with odors: Does your pineapple taste like onions? The easiest way to condition your board back to its original condition is to use coarse sea salt and cut a lemon in half and rub them into the wood. Clean and air dry using the directions outlined above.

OILING AND RENEWING

Not only do you need to regularly clean and condition your wooden products, but for the best results and longest lasting products, oiling them is the best way to bring them back to life. Not sure when to oil? As soon as your products start to look dry, more often in the beginning but spread out as they age and they will be renewed back to their original shine.

Oiling: We recommend oiling your products with a food grade mineral oil which can be purchased at most grocery stores. Apply a generous amount of oil to your product using a soft cloth and let absorb for a few seconds. After it has started absorbing the oil, wipe the excess and let dry completely.

SANDING AND RESTORING

If you feel like your wooden products have lost their smooth texture to touch, sometimes it is necessary to give them a little sanding to bring it back to life. This is typically considered an overhaul and should not need to be done more than once or twice per year under normal use.

Sanding: Using sandpaper that is 220 grit or above, sand the affected areas using a soft scrub all the way around the product until they start to feel smooth again. Once smooth, follow directions above to clean and oil.