



WOOD CUTTING BOARD USE & CARE INSTRUCTIONS

Our cutting boards are crafted from North American solid hardwoods including walnut, cherry, oak, and hard maple. Whether crafted from solid wood or multiple wood strips, our cutting boards are created to be equally a functional piece for your kitchen or a work of art to be used in any room of your home. Even with the careful work of our craftsmen and the use of premium materials, proper care and cleaning is required. To properly care for your Amana wood cutting board please observe the following instructions. Failure to do so will shorten the life of your new cutting board substantially.

1. Clean your cutting board by wiping with a damp sponge or towel and a mild detergent. Dry it completely and stand it in a rack or on edge to allow air movement completely around the board.
2. DO NOT saturate your board with water, allow it to sit on a wet surface, sit/soak in standing water, or place it in the dishwasher. Excessive moisture will cause the surface to become rough, cause cracking/warping, and will lead to glue joint failure.
3. Periodically treat your cutting board with Emmett's Elixir Wood Conditioner or mineral oil as it begins to look dull or dry. Do not use other oils (vegetable, olive, etc.) on your cutting board as they will build up and turn rancid. Failure to periodically treat your cutting board will cause the surface to become rough and can cause cracking and glue joint failure.
4. If your cutting board is reversible, please rotate the surface you use to even out usage and wear between the two sides.

With proper care your wood cutting board will provide many years of use and enjoyment. Over time every board will show signs of use and this is perfectly normal. If you would like to restore the surface of your cutting board you may lightly sand the surface, clean it well, and treat it with Emmett's Elixir Wood Conditioner.

Amana Furniture & Clock Shop
724 48th Avenue
Amana, IA 52203
1-800-247-5088
www.amanafurniture.com