



VINGA

SWEDEN



CUTTING BOARDS

CARE & USE





Thank you, for choosing Vinga.

We hope that you will be happy with your new cutting board. In this leaflet you will find some great tips and tricks to get the most out of your cutting board. Follow the instructions and your cutting board will have a much longer life. Wood cutting boards tends to become more beautiful with time, especially if well cared for. Serve food right on your cutting board for a homey and rustic look.



Wash and dry



Wash wooden boards with a bit of soap, rinse in hot water, wipe clean, and allow to dry upright.

Every few weeks generously sprinkle coarse salt over the surface of the board, rub it with a sliced lemon, then rinse well with hot water.

Oil

Once a month apply a small amount of mineral oil or beeswax, rubbing with a lint-free cloth in the direction of the wood grain. (Walnut oil, almond oil, and pure tung





oil are good alternatives, but stay away from olive or vegetable oils, as they turn rancid quickly.) Reapply until the wood stops absorbing the oil. Wipe off excess and dry board overnight.

General

Do not soak cutting boards in water or place them in a dishwasher to clean them. Most boards are manufactured by laminating strips of wood together and the glue that is used is water soluble. Doing this will cause your board to fall to pieces. If your board becomes warped wet it down by placing the board on a flat surface with a wet towel over the entire board and place a heavy pan or baking dish on top of it. Let set for 8 hours or until the board is flat. Remove the towel and place the heavy dish back on the cutting board until it dries. Oil the board once it has dried.





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