

Buscot

CARE & USE



VINGA SWEDEN

General

Do not store 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.

Clean

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

Maintenance

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.) Re-apply until the wood stops absorbing the oil. Wipe off excess and dry board overnight.