

PlatinumTM

Solid Timber Care Guide

Care and Maintenance

Daily Care

After use, rinse with warm soapy water. Then, best to leave it to air dry in an upright position.

Long Term Care

Every once in a while, re-oil the board using a delicate, food safe (neutral in odour) oil to recondition your cutting board. We recommend using grapeseed oil. Mineral oil (Paraffin) or Beeswax are also ok to use.

Regular application of the oil will prevent the wood from becoming brittle which can cause cracking. The oil treatment will also protect your board and act as barrier/prevent liquids from penetrating the board surface which is often the source of germs and bacteria.

Baking Soda is safe to use to remove stubborn stains from your board. Sprinkle baking soda over the stain, rub with a clean cloth or sponge and finish by wiping with clean warm water.

Lemon Juice is great when you are combating smell. Cut your lemon in half and run it across the entire surface of your cutting board.

The ascorbic acid in the lemon will react with the bacteria and fac causing the smell and stains. The natural lemon oil also forces any soluble materials to be removed as well.