



Wood Cutting Board \ Charcuterie Board \ Cheese Slicer

Care Instructions

Cleaning

- For general cleaning, use a mild soap and warm water solution. Avoid harsh cleaners or abrasives as they can dry out / damage the wood finish.
- Dry the board thoroughly after cleaning with a soft cloth to prevent water spots or moisture damage.
- **DO NOT** soak or put in the dishwasher.

Protecting the Surface

- Use trivets or placemats under hot dishes to prevent heat damage to the wood.
- Oil your board monthly or when it looks dry. Use food-grade mineral oil or beeswax-based board cream.

Storage

- Store boards in a cool, dry place away from direct sunlight when not in use to prevent fading or warping.
- Avoid stacking heavy objects on top of the board for extended periods to prevent dents or cracks.
- Store boards on edge, do not store flat.

Handling

- Carry with two hands, supporting it from underneath to avoid flexing or dropping it.
- Be careful not to bang the edges against hard surfaces which may dent or chip the wood.

By following these simple care tips, your beautiful wood cutting board / cheese slicer should maintain its beauty and function for many years to come.

If you have additional questions, please contact me at bavarocustomwoodwork@gmail.com.