



Wood and Epoxy Serving Tray \ Charcuterie Board

Care Instructions

Cleaning

- Wipe up any spills immediately with a damp cloth to prevent staining.
- For general cleaning, use a mild soap and warm water solution. Avoid harsh cleaners or abrasives as they can damage the wood and epoxy finish.
- Dry the tray thoroughly after cleaning with a soft cloth to prevent water spots or moisture damage.

Protecting the Surface

- Use trivets or placemats under hot dishes to prevent heat damage to the wood and epoxy.
- Avoid cutting directly on the tray surface. Use a cutting board instead.

Storage

- Store the tray 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 tray for extended periods to prevent dents or cracks.

Handling

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

By following these simple care tips, your beautiful wood and epoxy serving tray should maintain its beauty and function for many years to come.

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