

# CARE & MAINTENANCE

## CUTTING BOARD

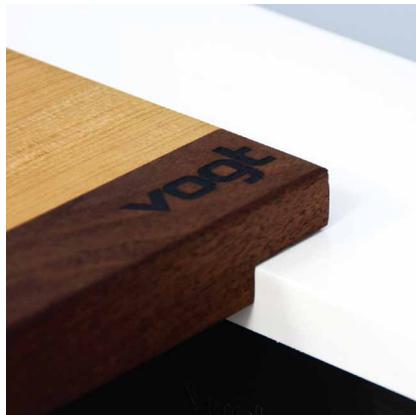
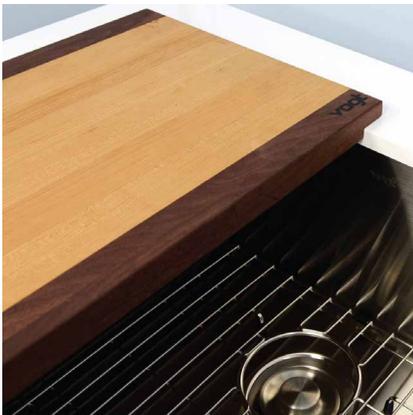
Thank you for purchasing Vogt's Canadian made wood cutting board. Made from a combination of cherry and walnut, it is the perfect accessory to complement your kitchen sink.

Cutting boards made from wood have the tendency to crack, split, or even gain a permanent odor if not preserved properly. The following steps will ensure a long life for your new cutting board:

1. When you first receive the board please take the time to give it a thorough wash with soap and water. Once the water has dried on the board give the board a liberal seasoning of cutting board finish wax. Allow the wax to sit on the board for 12 to 24 hours before removing. A paper towel can be used for both application and the removal of excess wax.
2. To keep the board free from odors please ensure that the board is adequately cleaned after each use with soap and water.
3. Every 10 washes or so please reapply a thin coat of cutting board finish wax to all sides of the board. Allow 12 to 24 hours for the board to soak up all the beeswax and mineral oil.
4. Remove any excess wax that still remains on the board.

## THINGS TO AVOID

- **Never** put the board in a dishwasher. This will completely destroy any board made out of wood.
- **Do not** leave the board soaking in water. This will cause the ends of the board to dry out at a rapid pace and will eventually crack.
- When selecting the soap you will use to clean the board, it is best to select a natural soap or at the very least a non-scented soap. It is possible for some of the soaps to have a very heavy odor and this may linger in the board and transfer to the food on its next use.



Should you have any issues please contact our aftercare services at [customercare@vogtindustries.com](mailto:customercare@vogtindustries.com), or call 1.888.215.8648 Ext. 500. [www.vogtindustries.com](http://www.vogtindustries.com)

**vogt**

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