

Richlite[®] Cutting Boards

Item-no.: 228-934, 219-391, 219-395

Care instructions

... boards also need care

Three steps to a 'new' cutting board

Epicurean chopping boards have been designed to be dishwasher-safe. But, depending on usage, special care may be necessary after a certain period of time. These instructions have been created to show you in three simple steps how to turn your used chopping board into an almost 'new board'.

Please note that all tips are only recommendations, they are not requirements!

Step 1: Sand the board with fine-grained sandpaper. Sand off just enough material to make the surface smooth again. (Tip: Please make sure to place something under the board that will catch the dust while you're sanding! We recommend that one or two damp cloths be placed under the board.)

Step 2: Remove all sanding residues from the chopping board. Use a dry, grease- and lint-free cloth to this end.

Step 3: Now pour a tablespoon of cooking oil (rapeseed or sunflower oil – do not use olive oil) on to the board and spread it all over the board with kitchen paper. Please make sure to distribute the oil evenly across the board. Then take a new, dry paper towel and remove any excess oil. We recommend that you let the chopping board dry on edge overnight.

Please visit www.jaehn.org for more information

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