

Caring for your

WOOD SERVING BOARDS



your *Natural* resource

- **TOP PRIORITY** – Enjoy Your NEW Culinary Delight!
- We recommend that food is served on parchment paper or baskets.
- **DO NOT** place in a dishwasher
- **DO NOT** immerse in water – hot or cold – as this will make the board ‘cup/twist’
- **DO NOT** place against metal – specifically plain steel – as this will leave permanent black stains
- **DO** wash quickly under HOT running tap water with soap, scrub with a 3M scotch brite pad and rinse. Towel dry and leave to completely air dry BUT NOT against steel drying racks or likewise.



WHEN & HOW TO RE-OIL

When the wood server looks dull and dry, simply re-oil with our Oli-Natura finish oils. When dry this natural oil is considered safe and uncritical.

- Prior to oiling use 180 grit sand paper to give it a light sanding to make the surface smooth. The more you oil, the better the resistance to moisture and the better they will look over time.
- Wipe off any dust with a cloth
- Shake oil bottle to mix contents
- Apply oil all over with a cotton cloth
- Wipe off excess oil with a clean cloth

You now have a board that looks like new again! ****Important**** Dispose of all cloths used in a pail of water to prevent self-combustion.

Email Jan Nielsen at jan@westwindhardwood.com when more care oil is required.