



SALADMASTER®

This beautiful board is wonderfully crafted with safe forestry certified maple wood. The end grain construction is particularly special due to its ability to self heal making it easier on your Saladmaster knives and showing less wear and tear over time. The striking grains also serve as a statement piece within your kitchen. As with all beautiful natural elements, your board requires a little extra TLC – below are some tips and tricks on how to care for your board. Please use the QR code for warranty information.

We'll start with the things you should NOT do to your board:

- Never submerge in water or wash under running water
- Never put in the dishwasher or soak in the sink
- Never leave wet food on the board for an extended period of time
- Never set your board flat to dry.

Doing these things can lead to your board warping, cupping, and potentially cracking and are not covered under the warranty.



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information

KPW9735SA
Made in Canada

Extra TLC your board needs:

Wash the board with a damp cloth of hot water and soap, dry with a clean dry cloth, and store the cutting board vertically so the wood dries evenly to prevent warping. Always store your board in a dry place.

White vinegar is an excellent disinfectant for Salmonella, E. coli and other bacteria that can be present in your kitchen. To disinfect and deodorize your cutting board, spray vinegar on the board, let it sit for a few minutes and wipe it off with a damp cloth. Recommended after every 3-4 uses.

To remove the toughest stains and deodorize, combine 2 Tbsp of baking soda, 1 Tbsp of salt and 3 Tbsp of hot water in a small bowl. Mix well and pour on the surface of your cutting board. Scrub the entire surface. Wipe it with a wet cloth and dry with a clean cloth.

Mineral oil conditioning recommended twice a week for the first two months and then once a month thereafter. Since this board is made of wood, it is naturally porous, so it will react to the environment in which it is placed. Protecting the board will help to keep out excess moisture, reducing the chance of drying out, cracking or splitting, and will stabilize the board. It is recommended to apply penetrating food-safe mineral oil regularly on all sides. Apply an even layer of oil to all surfaces. Allow the oil to penetrate the wood for a minimum of 1 hour, then wipe off any excess.

Do not use vegetable or nut-based oils on your cutting board. These types of oils will spoil and become rancid, leaving your cutting board with an unpleasant smell and change the taste of the food that will come in contact with your board.

Wax surface conditioning recommended every two months.