



Thank you for purchasing one of our "Pixel" Chef's Board's and for supporting local independent design. Your board is designed and made in Melbourne using 100% Australia timbers. With the correct care your end-grain board should last between 10+ years.

### **CLEANING**

1. Due to their porous nature, end-grain boards are susceptible to water damage, so **never submerge the board in water.**
2. To clean simply wipe with a damp, soapy cloth and dry immediately. Any water left on the board will be absorbed and result in cracking or warping.
3. To clean any residue off the board and to sanitise it you can sprinkle coarse sea salt and scrub the salt lightly into the board with a damp sponge before drying with a tea towel. This should normally be done every 4-6 weeks.

### **MAINTENANCE**

1. Your board does need a light oiling every 2-3 months depending on usage. We use Bondall™ Timber Benchtop oil (available from Bunnings), but you can use any certified food safe bench top oil or mineral oil.
2. Never use any vegetable based oils as they can go rancid and mouldy on the board, becoming a health hazard.
3. Always allow the oil to fully cure for at least 24 hours before using the board.
4. If your board is exposed to extreme heat or moisture it may be subject to slight warping. If this occurs and you have to 'level' the board, work out which rubber foot is not touching the surface. Find a washer of adequate thickness to act as a spacer to bridge the gap. Remove the foot, insert washer between the board, reattach to board and check for any 'wobble'.

### **STORAGE**

1. Where possible, store the board tilted up on along it's long edge, this will help to prolong the life of the board and prevent any warping.