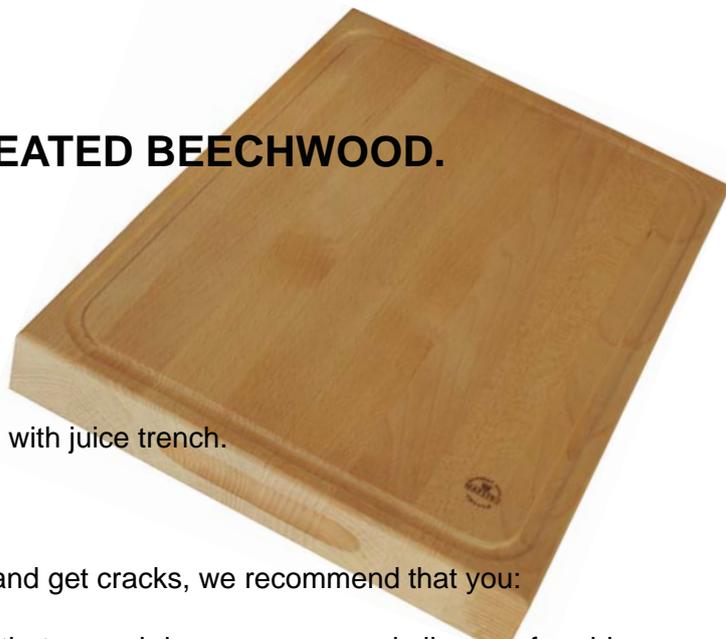


Art.no 90151

**CUTTINGBOARD IN MASSIVE OILTREATED BEECHWOOD.
STURDY “BUTCHER” MODEL.
MEASURES: 40 x 30 x 4 cm**



The cuttingboard comes with one plane side and one side with juice trench.

On the short sides it is equipped with carved out grips.

To keep your cuttingboard in best condition, not “dry out” and get cracks, we recommend that you:

- When unpacking your new cuttingboard we recommend that you rub in some rapeseed oil, or preferable some paraffin or mineral oil that is approved for contact with food, into the board. We have already done an oiltreatment of the board, but since wood is a “live” material and we can’t guarantee how long it has been stored before it was purchased an extra treatment can prevent the wood from having cracks.

- After use, clean it with a damp cloth. If needed wash it in luke warm water and a drop of washing detergent.

- Dry it off and store it standing, to avoid warping.

- If the surface looks “dried out” it is time to rub in some new oil. Use paraffin or mineral oil that is approved for contact with food. You can also use taste and aroma free vegetable oil, f.i rapeseed oil.

- We recoment that the board is stored hanging or standing up, to prevent it from warping.

- If the surface is beginning to look dull, and worn out, we recommend that you scrape it off with a “wood scraper”. After scraping the surface, treat it carefully with oil again to get the nice, protected surface back. A well treated wooden cuttingboard will serve you well for many years, and is the best choice also to keep your knives in best condition.

- NEVER CLEAN A WOODEN CUTTINGBOARD IN THE DISHWASHER!

It will most certainly warp, start to crack, and the glueing may dissolve from the heavy strain on the material from water and heat when cleaning in such way.

We offer a 2 year consumer warranty against material faults. The warranty does not cover what is to be considered to be normal “wear and tear”, nor does it cover damage caused by wrong handling or lack of maintenance.

The consumer warranty is walid for exchange to a new product from the shop where it is purchased, if they judge it to be a warranty fault. To make a warranty claim, it will be necessary to be able to show a receipt or similar “proof of purchase”, stating date of purchase.

The warranty is not valid for the extreme use in restaurant or catering business.

This product is produced in the EU for:

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