



BOCCHI®



Cutting Board Care Guide

www.BOCCHIUSA.com



BOCCHI[®]

CUTTING BOARDS

Available in several styles and sizes to fit our wide range of kitchen sinks.

Made of solid sapele wood



Don't forget to snag a pic of your new BOCCHI sink and accessories and share it with us @BOCCHIUSA #BOCCHILiving

CLEAN your cutting board immediately after each use. Wipe clean with a damp cloth, or wash using dish soap. Rinse with water to remove all debris and soap. Dry thoroughly. If letting air dry, set cutting board on edge to aid in proper draining.

STORE your cutting board by either setting it into place on your workstation sink, or by standing it vertically. Be careful to avoid water damage from splashing if storing in the sink.

MAINTAIN the beauty of your wood finish by rubbing a food-grade cutting board oil, mineral oil or vegetable oil into both sides of the board.

- *Don't use bleach or harsh cleaning agents*
- *Don't leave soaking or sitting in water*
- *Don't put into the dishwasher*
- *Don't expose to hot surfaces or direct sunlight*

Proper care of your cutting board is important. It is a natural wood product and improper care can lead to warping or cracking; damages resulting from improper care are not covered by warranty. Please follow these care instructions carefully.