

Catchall Trays, Serving Trays and Bowls Care Instructions

CLEANING

Rinse with warm water and immediately dry thoroughly with a clean lint free cloth. For washing, use a mild dish soap and warm water and no abrasive sponge to clean the wood, do not put in dishwasher. The wood fibers may have absorbed water even though it appears to be dry, please **DO NOT allow moisture to be trapped between the surface of your wood and the counter.** Do not stack or lean wood against another surface while drying. Do not leave in standing water. It not dried correctly, the honey stick can warp, split, and can cause discoloration.

DO NOT place any wood items in the dishwasher, DO NOT allow moisture of any kind on wood for a long period of time. Do not leave near a hot stove top, the wood will burn.

When the wood seems to have lost its luster from normal use and the dry air of household temperatures, apply an even coat of Michael's Wood Conditioner or mineral oil to the surface with a lint free cloth. The Wood Conditioner or mineral oil will penetrate the wood and revive the surface as well as create a moisture barrier. Allow the Wood Conditioner, mineral oil to penetrate through the wood fibers, overnight is best, wipe off any access with a lint free cloth. DO NOT use vegetable oil, olive oils, etc., they will turn rancid quickly and permeate your wood with an unpleasant odor.

DO NOT use a steel brush or scraper on the wood surface, use warm water or 320 grit sandpaper to remove any dried food on surface. If the wood feels fuzzy, caused by excessive water absorbed by the wood, use 320 grit sandpaper lightly and evenly. Apply Wood Conditioner or mineral oil following the instructions above.

STORING

Store your handcrafted wood items in a clean, dry place away from heat such as stovetops and food products.

Handmade in Greenville, South Carolina

Website: www.MichaelsWoodcraft.com
Blog: http://michaelswoodcraft.wordpress.com

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