



Chopping Board Care Guide

Thank you for purchasing a Croftway Crafts chopping board!

Your wooden chopping board should be cleaned with a damp cloth and a mild detergent.

After washing, pat the wood dry and with a dry cloth and allow to air-dry on the worktop, ideally standing on one edge to prevent warping.

Never submerge your board in water or put it in a dishwasher!

If your board becomes heavily scratched, it can be sanded smooth again, finishing with 240-grit sandpaper. After sanding, wipe down with food-grade mineral oil.

If, during use, your board begins to look and feel dry, it will need to be re-oiled.

Looked after properly, there is no reason why your board should not last a lifetime and become a family heirloom.

If you have any queries about your board or how to care for it effectively, please don't hesitate to get in touch with us.

Thanks!

Chris