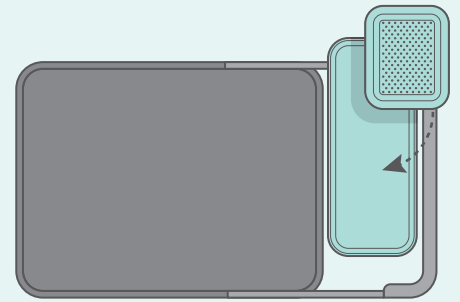


TIDYBOARD CARE INSTRUCTIONS

CARE INSTRUCTIONS FOR SILICONE CONTAINERS

- ❌ DO NOT put Silicone in Oven.
- ❌ DO NOT cut on Silicone.
- ✅ Microwave Safe.
- ✅ Dishwasher Safe.
- ✅ Freezer Safe.
- ✅ Pop up vent can stay in lid, just pop up.
- ✅ Always insert large container or strainer before using smaller containers and strainers.

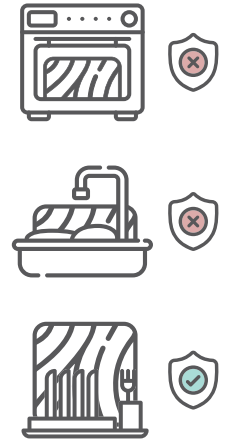


CLEANING YOUR TIDYBOARD

Handwash (dishsoap is ok) and rinse with warm water. Hand dry TidyBoard when wet! Never let your TidyBoard soak in the sink or go into the dishwasher.



Wash



OILING YOUR TIDYBOARD

Pour a small amount of cutting board oil onto a clean and dry TidyBoard and rub with a cloth. Before first use, do multiple coats of oil with 5 minutes rest between each and let oil soak in overnight. If the board shows any dry spots, it is time to oil. Reusing the same oiling cloth without washing is ok.



Pour



Rub



Dry



Oil your board **once a month (rarely used)** or **every two weeks (frequently used)** to keep up the shine and waterproofing.

PRODUCTS TO USE ON YOUR CUTTING BOARD



Coconut Oil
Mineral Oil
Beeswax
Lemon Juice
Baking Soda



Cooking Oil
Undiluted Bleach
Cleaning Products
Rubbing Alcohol

