

STOSH Workshop

Care and maintenance of wooden boards

Oak is a natural product and as such needs a little care and attention to keep it at its best. Your board has been kiln dried during its production and then treated with STOSH Wax, a blend of pure, high quality, food safe beeswax & mineral oil to help protect it and prevent warping or shrinkage. Here are some tips on how to maintain your board.

Everyday Cleaning

Firstly remove any loose food. Next wipe with a damp cloth and/ or use an antibacterial spray. If necessary take a non-scratch scouring pad or a brush and rub lightly with warm soapy water. Then use a damp sponge or cloth to wipe the board clean. Drying the board is key to its longevity. You can place the board in a plate drying rack or stand the board up on its edge (with the grain standing vertically). Never place the board flat on a surface to allow it to dry. This could trap water underneath and cause the board to warp.

Major Cleaning

For a major clean, apply a little washing up liquid to a non-scratch scouring pad and scrub the board until its foamy. You can also use coarse salt and lemon juice to scrub the board. This should remove any stains or odours. Lastly, use a damp sponge or cloth to wipe the board clean and follow the drying instructions above.

Oiling and Maintenance

Once your board is completely dry you can apply oil, wax or a good quality board conditioner. Using a cloth, apply the wax to all sides of your board and allow to soak in. Leave the board for a few hours (or overnight) ensuring the board is stood up or in a rack (as per the drying instructions) Excess wax can then be polished off with a clean cloth. We supply a 40ml tin of STOSH Wax with every board, this is our own blend of food safe mineral oil and pure beeswax. The mineral oil soaks in and nourishes the oak and the beeswax helps protect the surface. STOSH wax is what we used when your board was first made. If the board becomes badly scratched then lightly sanding with 120 then 180 grit sandpaper followed by oiling should bring it back to life. We also sell 200ml tins of STOSH wax on our website. Properly cared for, your board will last a long time. In the event of major damage we also offer a board reconditioning service, please get in touch for details.

Please do...

- Wipe with a damp cloth and antibacterial spray.
- Hand-wash using warm soapy water.
- Oil/ wax when needed. Food grade mineral oil can be used. Good quality food safe board oils & conditioners are available from major online retailers.
- Scrub with lemon juice and coarse salt to remove any stubborn food stains/ odours.

Please do not...

- Condition with standard food oils (vegetable, sesame or olive oil).
- Clean with bleach, abrasive chemicals or alcohol.
- Leave standing or submerged in water.
- Put in a dishwasher.
- Subject the board to extremes of temperature or humidity

