

GENERAL

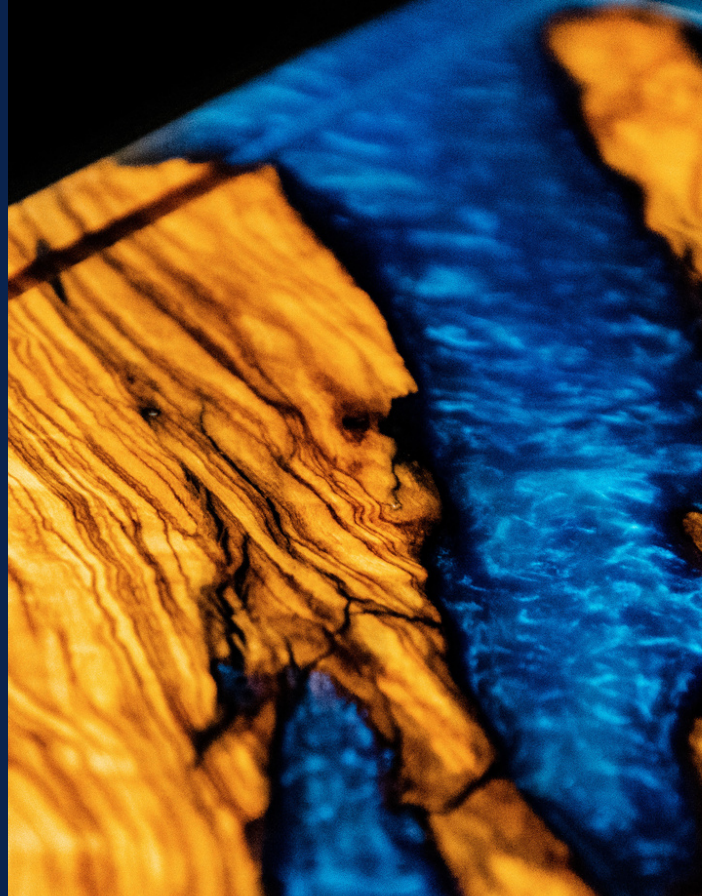
Our Calisso serving boards are ideal for serving appetizers, breads, cheese and crackers, cold meat, and a like. They are not suitable to be used or as an alternative to cutting boards.

PURPOSE

The boards are exclusively to be used for serving food. Its unique look makes it ideal for impressing guests. However, make sure that you do not place any hot pots or trays on the board. These can damage the board or, in the worst case, melt the epoxy. Furthermore, never use the board for cutting and mincing food.

STORAGE

Store the boards in a cool, dry, light-protected and safe place to protect the edges and the surface. The boards should not be stored in a drawer with other kitchen utensils. Contact with other metals and fabrics can cause scratches and dents in the board. For this reason, it is advisable to store the board separately to ensure optimal protection.



Calisso

The Aquamarine Serving Board

- Instructions for Use -



LONGEVITY

Rinse the boards with a very light stream of water directly after each use. Preferably, you should only use a damp microfibre cloth to clean the surface carefully and thoroughly. Once it is completely clean, dry it with a cloth. No cleaning agent may be used for cleaning the boards. At the end of the process, make sure that the boards are completely dry. Otherwise the wood can get damaged.

The boards must never be cleaned in the dishwasher. They are not dishwasher safe. The boards can swell or, in the worst case, break. Also, the structure of the board can change during the rinsing process, as they are exposed to enormous heat. In addition, the chemicals used are very aggressive and can damage the board. The boards must never be left in the water either. Check your boards regularly.

CARE

To maintain and protect the Calisso boards optimally, Calisso camellia oil should be applied regularly. To do this, apply a few drops onto a microfibre cloth or alternatively a cotton pad and dab gently onto both sides of the board. Let the board rest until the oil is completely absorbed by the wood. Before the board is used, it must be rinsed with clean water.

IMPORT

Kalb Consulting – Arnold, Benecke,
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GbR

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WARNING

Epoxy resin is only food safe when it is fully cured. In the liquid state, epoxy resin and also the resulting vapors are toxic! Therefore, you should strictly ensure that your skin not just come in contact with liquid resin, but also eat it. Therefore, the Calisso board is only suitable for serving and not for cutting. However, if you do cut on the board contrary to these instructions for use, make absolutely sure that you do not cut out any epoxy, heat it up or eat it. This can be poisonous! Consult a doctor immediately. Also make sure that you do not store any food on the board for a longer period of time, otherwise the food may become inedible.

