



Congratulations on your new BBQ Boards™ purchase!

European Walnut is known as one of the world's finest woods which is why it is a top cutting board material choice for chefs around the world.

European Walnut is a closed grain, slow growing hardwood found in areas of Eastern and Southeastern Europe.

Wood is a product of nature and each board will display different aesthetic attributes such as knots, coloration and grain pattern characteristics which adds unique character to each and every board.

Stainless steel is a durable corrosion resistant metal which is also aesthetically pleasing and adds a modern touch to the timeless look of wood.

With proper use and care these **BBQ Boards™** will last for many years to come.

If there is ever a build quality concern with one of our products please reach out to us directly on our website www.bbqboards.store or at bbqboards@yahoo.com and we will make it right.

We strive for excellence and 100% customer satisfaction so please leave a product review so we can get feedback and know how we're performing from the consumer's point of view.

Thank you so much for your purchase!
-Leftwick Engineering

BBQ Boards™ Use & Care Instructions:

- Prior to first use it is recommended that a generous coat of **BBQ Board Balm™** (wax) be applied to all surfaces, edges, faces and into the juice groove.
- In order to extend the life of your **BBQ Boards™** general maintenance and cleaning will be required via frequent re-application of **BBQ Board Balm™ Oil**, **BBQ Board Balm™** (wax) and cleaning with **BBQ Board Balm™ Soap**.
- Frequency of application for **BBQ Board Balm™ Oil** and **BBQ Board Balm™** (wax) will vary with frequency of use and ambient storage conditions.
- Frequencies can range from every couple of uses to at a minimum once a month.
- A general rule is to oil and wax the **BBQ Boards™** whenever there is visible loss of sheen, lightening in color, the board looks dry or is noticeably no longer oily or smooth to the touch.
- Application of the **BBQ Board Balm™ Oil** and **BBQ Board Balm™** (wax) should be an even, generous coat on all surfaces. See application instructions on the back of the **BBQ Board Balm™** maintenance and cleaning products.
- Apply **BBQ Board Balm™ Oil** and let it absorb until no oil is pooled up.
- Reapply subsequent coats until oil is pooling up and not absorbing indicating saturation.
- Wipe off the remaining excess with a lint free rag.
- Apply **BBQ Board Balm™** (wax) to all surfaces, edges, faces and into the juice groove.
- Wipe off the remaining excess with a lint free rag.
- We have found that using regular paper towels or terry cloth will at times snag and leave behind fibers.
- The best material we have found to use is white t-shirt type of material which is included in each **BBQ Board Balm™** Complete Care Package.
- If raised grains on the wood are noticed they can be lightly sanded off, sanding with the grain and not against it, with a fine 200-300 grit sandpaper prior to reapplying the **BBQ Board Balm™ Oil** and **BBQ Board Balm™** (wax).
- Food preparation surfaces should always be cleaned before and after use.
- NEVER use “grease cutting” dish soap as this soap will strip the wax and oils right out of the wood and allow moisture penetration into the wood.
- The **BBQ Boards™** recommended cleaning product is **BBQ Board Balm™ Soap**.
- Clean the boards by hand washing with the specially formulated, application specific **BBQ Board Balm™ Soap** and water, rinse lightly and dry immediately.
- **BBQ Boards™** should NEVER be left in standing water, are NOT dishwasher safe and should NEVER be cleaned in a dishwasher.
- ***Due to the flammable nature of wood, the boards should NEVER be left in place on the shelves during cooking or when high external bbq temperatures are present.***
- To avoid damaging the **BBQ Boards™** it is recommended to only place them onto the shelves after the cooking is complete and the BBQ is powered off.
- Once cooking is complete and the BBQ is powered off place the **BBQ Boards™** onto the shelves being sure the rubber feet are locked into the shelf grating.
- If the BBQ is equipped with steel covered shelves be sure the shelf surface is free of oil and grease to prevent the **BBQ Boards™** from sliding around on the surface.
- Retrieve the cooked items and begin carving with the **BBQ Boards™** in place on the shelves.
- Now sit back, relax and enjoy the delicious meal you have prepared!