



**Nantucket**  
SINKS

## Care & Maintenance

### Wooden Cutting Boards

#### Care & Maintenance Instructions

A cutting board is one of the most used and prized accessories in your kitchen, to keep it looking new just a small amount of TLC is needed:

- Hand wash – to avoid bacteria it is important that you wash your cutting board immediately after use with soapy water, rinse & dry.
- Do not soak in water, nor put in dishwasher or microwave. Excess water or heat will cause the wood to warp or crack.
- Do not use harsh chemicals or cleaners on your board.
- To disinfect & deodorize use a spray bottle of vinegar and rinse with water, pat dry. To remove stains, use a baking soda paste then rinse off & dry.
- For a natural cleanser use coarse salt & lemon, rinse & dry.

If you have further questions about taking care of your sink or have a particularly tough stain, feel free to contact us and we will be happy to help.

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#### **Oil your Cutting Board**

You will need to condition your wooden cutting board to keep its wooden splendor.

Use a Mineral oil, mineral oil blend or a beeswax. (Do not use a cooking oil to condition your board as these oils will go rancid over time).

Using a rag apply a generous amount of oil on the board covering all surfaces and rub in a small circle motion. Keep adding more oil if needed and let oil absorb overnight. Wood that is properly oiled will appear wet & hydrated.

Maintain , Protect & Restore and you will treasure your cutting board for years to come.