

OILED WOOD CARE INSTRUCTIONS

Wood is a porous material and expands and contracts depending on its moisture content. To prevent excessive movement in the wood, which can lead to splitting, it must be used and maintained with care.

Oiled wooden products are finished with a food safe mineral oil.

USE

- When preparing food on oiled wooden products do not place under a heat lamp or on a hot plate
- Strong coloured foods can stain oiled wood products, for added protection use grease proof paper
- When storing products avoid areas with high humidity and temperatures

CLEANING

- Wipe with a non-abrasive sponge or cloth using:
 - D10 or equivalent
 - Domestic washing up liquid
- Remove detergent with a clean damp cloth using fresh water. Do not submerge products in water
- To dry, wipe off excess water with a dry towel and keep products separated, ideally in a rack, with the end grain exposed until fully dried
- Only stack products if they are clean and dry
- Wooden products are **NOT** dishwasher safe

MAINTENANCE

- Clean products as above
- Allow to dry fully
- Apply liberal amounts of mineral oil
 - Ensure end grain is well coated
- Place products in a rack and allow oil to absorb into the wood

It is vital to oil products as soon as they feel or look dry to prevent warping and splitting. Craster recommends oiling at the end of each service to extend the life of the product.