

CARING FOR YOUR

# Acopa Wooden Serving Boards

Proper maintenance is important to extend the lifespan of your Acopa wooden serving boards and keep them looking new.

*Wash before first use!*



- Hand wash before first use.



- Hand wash immediately after every use.
- Hand wash only using warm water, a mild detergent, and a soft cloth.
- Never use items with hard bristles or steel wool; this may cause permanent scratching.
- Do not let board soak in water; this can cause splintering and warping of the wood.
- Pat dry with paper towel or clean dish towel immediately after washing.



- Periodically season your board to extend its life and keep it looking new.
- With a cloth, wipe food-grade mineral oil or beeswax over your dry board.
- Let it set for about an hour until the oil or beeswax is absorbed.
- Buff off excess oil or beeswax with a dry cloth.



- Store in a dry location.
- Never heat in the microwave, oven, or stovetop; this may cause splintering.
- Intended for serving uses only. Do not use as a cutting board with kitchen cutlery; this may cause permanent scratching.