

Suggestions for the care and cleaning of your Elkay Cutting Board

Congratulations on your purchase of a beautiful hardwood, polymer or combination hardwood/polymer cutting board.

To maintain the beauty and quality of your cutting board, please follow these simple instructions:

- After use, wipe cutting board clean with a soapy cloth, rinse with water and then wipe dry.
 - Stand cutting board on its edge after rinsing with water.
 - Allow cutting board to thoroughly dry before using again.
 - For wood cutting boards - apply a coat of mineral oil to all wood surfaces once every 3-5 uses to recondition.
 - Do NOT place your cutting board in the dishwasher.
 - Do NOT place your cutting board in the microwave.
 - Do NOT immerse your cutting board in water.
 - Do NOT allow hot surfaces to come in contact with your cutting board.
 - Do NOT store your cutting board on or in your stainless steel sink when not in use.
- The following are recommendations from the USDA regarding cutting boards:
- Always use a clean cutting board.
 - If possible, use one cutting board for fresh produce a separate one for raw meat, poultry, and seafood.
 - Once cutting boards become excessively worn or develop hard-to-clean grooves, you should replace them.

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Downers Grove, IL 60515
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