

Care & Cleaning

Valore` Wooden Preparation Board - Care Instructions

Valore` chopping boards are made from selected solid timber pieces jointed with waterproof glue for maximum strength and treated with a waterproofing preservative agent to maintain stability in colour and grain, cutting marks, even stains are part of the timber's natural beauty.

Properly cared for it should offer years of service. Timber is a hygroscopic material and will always be affected by exposure to extremes of heat and moisture.

Minor cracks may appear on the end grain called "checking" which occurs as the timber takes in and disperses moisture. Checking will in no way affect the normal service expected of the cutting board.

To obtain maximum service and appearance, the following points should be observed:

- DO NOT expose this cutting board to excessive heat from cooking appliances, steam or leave exposed to direct sunlight for long periods.
- DO NOT immerse in water or place in a dishwasher.
- DO apply a generous coating of vegetable oil before use and every few months or whenever the board begins to feel dry to renew the natural oils and reduce the risk of splitting and loss of shape.
- DO clean regularly with a damp sponge or cloth.
- DO avoid dropping on hard floors which can damage rebated edges.
- If removal of cutting scars and scratches is desired, use fine wet and dry sand paper with cooking oil at the same time.
- If warping should occur it can usually be rectified by thoroughly moistening the convex side of the board and then exposing that side to the heat of the sun until the board flattens out.