

TILT WALNUT PLINTHS/BOWLS CARE INSTRUCTIONS

Wood is a porous material and expands and contracts depending on it's 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.

CLEANING

- Wipe with a non abrasive sponge or cloth using D10 or equivalent commercial washing up liquid
- Ensure detergent is removed with a clean damp cloth using fresh water - the boards must not be submerged or soaked in water.
- To dry, wipe of excess water with a towel and keep the products separated, ideally in a drying rack with the end grain exposed until fully dry.
- Only stack products if they are clean and dry.

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

DO NOT

- DO NOT use in the dishwasher - oiled wooden products are not dishwasher safe

MAINTENANCE

- Ensure products are clean and dry.
- Apply liberal amounts of mineral oil, ensuring the end grain is well coated.
- Place products in a rack and allow the oil to absorb into the wood.
- Wipe off any excess with a dry towel.

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."