



Dear customer,

thank you for your decision to purchase a wooden cutting board made by Duspiva Joinery. In our family joinery workshop near Litomyšl we specialize on quality and design of solid wood products. We choose the wood personally and make sure that it has high quality, as well as we focus on the precision of its processing. We are the third generation of our family doing joinery craft and our work is also our hobby. Thanks to the high quality of our materials and the tradition of the craft, we are proud to have our products chosen and offered by Potten & Pannen – Staňek, a company supplying the best quality kitchen gadgets on the Czech market for almost 25 years.

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**To make your cutting board last longer, follow please further instructions:**

- Do not use cutting board for coarse tapping or chopping, because it might result in permanent damage of product.
  - Do not ever wash your cutting board in a washing machine. Cutting board would soak up a lot of water and that would lead to warp and crack.
  - Do not expose cutting board to high heat. Do not expose the product to direct sunlight. Do not store or dry in close proximity to heat sources such as radiator, stove or oven.
  - Do not place hot pots and pans on the cutting board.
  - After finishing your work it is not recommended to leave food scraps and residues on the cutting board for too long. We kindly advise to wash it as soon as possible after you finish working and let it freely air dry.
  - Take care and do not keep cutting board placed on a wet surface. For this reason, cutting boards are equipped with rubber pads, which are attached to the bottom with stainless steel screws. The cutting board will never stay in water and will not slip on the countertop during work.
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**MAINTENANCE INSTRUCTIONS:**

- As soon as you finish working, remove food residues from the cutting board and wash it with a wet cloth and a bit of detergent, rinse briefly with water. Dry the board slightly to remove any excess water.
- You can disinfect cutting board after cutting meat by wiping it with a cloth dampened in fresh lemon water or white vinegar. Also, this will ensure removal of any odours before the next use.
- Pastry boards and cutting boards for cutting bread, do not soak them in water or rinse. Use a sponge or a dampened cloth to remove any dirt.
- After finishing work allow the cutting board dry freely in the air.
- It is recommended to maintain the cutting board with a proper oil or wax on natural basis once a month. This method of maintenance is recommended, when the board is dry. This will ensure a water proof barrier on your wooden product and it will return its beautiful vivid colours.

