



## YOUR COVER BOARD IS A NATURAL PRODUCT MADE FROM WOOD THAT REQUIRES BASIC REGULAR MAINTENANCE TO PRESERVE ITS APPEARANCE AND PREVENT DAMAGE.

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Steelmade Wood Oil to all surfaces of your wood Cover Board using a cloth or disposable towel. Allow the Wood Oil to fully penetrate through the wood fibers overnight, then wipe off any excess oil. Apply additional oil to any visible dry spots or for any other necessary reasons.

For additional protection, it is recommended to use Steelmade Wood Oil + Wax to seal the top of the wood surface in conjunction to the Wood Oil. Apply an even coat of the Wood Oil + Wax using a cloth or disposable towel. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess cream.

2. DO NOT allow liquids of any type to stand on the Cover Board for long periods of time. DO NOT let fresh, wet meats lay on the board longer than necessary. Brine, water, and blood, contain liquids, which soak into the wood, causing the Cover Board to expand, the wood to soften, and affects the strength of the glued joints.

3. Use a good steel scraper or spatula as necessary to keep the cutting surface clean and sanitary during use. Scraping the surfaces will remove 75% of the liquids. Do not use a steel brush on the cutting surface of your board.

4. DO NOT cut fish or poultry on the Cover Board work surface, unless you have thoroughly followed the instructions in step #1. The moisture barrier must be intact prior to cutting any type of fish, seafood, or poultry on the Cover Board work surface. ALWAYS CLEAN THE COVER BOARD THOROUGHLY AFTER CUTTING FISH OR POULTRY.

5. Be sure NEVER to cut continuously in the same surface area. Distribute your cutting over the entire work surface so that it will wear evenly. DO NOT use a razor-edged cleaver. It will chip or splinter the wood and produce soft spots. Your cleaver should have a dull sharpened edge for best results.

6. Sanitize your Cover Board by wiping all surfaces down with mild dish soap and water. Dry thoroughly. DO NOT submerge or use running water. DO NOT wash your wood Cover Board with harsh detergents of any type. DO NOT wash your butcher's tools on your Cover Board surface. DO NOT put wood Cover Boards into dishwasher.

### WARNING

THE COVER BOARD MUST ALWAYS BE REMOVED BEFORE USING YOUR COOKTOP OR OVEN. MANY OVENS VENT EXTREMELY HOT AIR WHILE IN USE THAT CAN DAMAGE YOUR COVER BOARD IF IT IS LEFT IN PLACE ON TOP OF YOUR RANGE. FAILURE TO OBSERVE THIS WARNING MAY RESULT IN DAMAGE TO YOUR COVER BOARD AND/OR CREATE A FIRE HAZARD.

# PLEASE NOTE

THE COVER BOARDS ARE A NATURAL PRODUCT MADE FROM WOOD THAT REQUIRES SOME BASIC PERIODIC MAINTENANCE TO PROTECT IT FOR YEARS OF BEAUTY AND RELIABILITY.

THE MOST IMPORTANT THING TO DO IS TO KEEP YOUR BOARD WELL-OILED USING STEELMADE WOOD OIL, FOOD-SAFE MINERAL OIL, OR OTHER SUITABLE OIL OF YOUR CHOICE. THIS WILL PREVENT BOTH THE WOOD FROM BECOMING DRY AND BRITTLE, WHICH CAN CAUSE A CRACKED BOARD AND PREVENT LIQUIDS FROM PENETRATING THE BOARD, WHICH IS OFTEN THE SOURCE OF GERMS AND BACTERIA AND OTHER DAMAGE.

WE COAT THE BOARDS IN A HEAVY LAYER OF OIL BEFORE SHIPPING BUT THE WOOD CAN QUICKLY SOAK UP THAT INITIAL LAYER OF OIL LEAVING THE WOOD THIRSTY FOR MORE. CHANGES IN TEMPERATURE AND HUMIDITY DURING SHIPPING CAN EXACERBATE THIS ISSUE.

IF YOUR BOARD APPEARS DRY UPON RECEIPT WE RECOMMEND A FRESH COATING OF OIL BE APPLIED PER THE INCLUDED DIRECTIONS BEFORE BEING USED. IF YOU HAVE ANY QUESTIONS PLEASE DON'T HESITATE TO CONTACT US!