

Wood Handle Care and Maintenance

Wooden handled kitchen utensils should never be washed in the dishwasher. The combination of strong detergents, constant stream of water, and high temperatures will quickly destroy any wood handle. Hand wash only and dry thoroughly to protect your handles.

It's easy to maintain your wooden handles in perfect condition for years of service by applying a light coat of wood oil periodically to protect the wood from moisture while also preventing the wood from drying out over time. Failure to do so can cause the wood to shrink or crack.

We use and recommend our Wood Oil and Wood Wax for superior protection but you can use the oil of your choice. Common options include mineral oil, linseed oil, or Danish oil. Avoid using cooking oils like olive or vegetable oil as they may go rancid and begin to smell over time.

Store your wooden handles in a cool, dry environment and avoid exposure to sunlight as this will bleach the color and dry out the wood prematurely.

