

Caring for your new CenterPointe Cutting Board

The following care and maintenance instructions will help extend the life and performance of your CenterPointe cutting board.

DAILY USE

For normal use and cleanings, hand wash the **CenterPointe** cutting board immediately after each use with a mild soap. DO NOT leave your wooden board submerged in water or put in the dishwasher.

Step 1: Hand wash with hot water. Use a hot soapy sponge or cloth to clean, then rinse.

Step 2: Towel dry and set upright. Wipe the board down with a towel before setting it upright to dry. DO NOT lay the board flat to dry.

DEEP CLEAN

Per need, use lemon juice to clean the wood and remove any unwanted stains. The acid in these liquids will neutralize the organic material and restore the wood back to its original luster.

Step 1: Rub with lemon. Using a cut lemon half, rub the surface and carefully squeeze to release lemon juice evenly.

Step 2: Wait 5 minutes. Let the lemon juice stand for five minutes.

Step 3: Rinse clean and dry thoroughly. Give the surface a final rinse with a clean wet sponge or cloth and set the board upright to dry. DO NOT lay the board flat to dry.

OIL APPLICATION AND MAINTENANCE

Monthly, use a food-grade oil to maintain and provide extended protection and longevity of your **CenterPointe** cutting board.

Step 1: Clean the wood. Deep clean the wood using lemon juice, rinse and dry thoroughly.

Step 2: Apply the oil. Using a clean, soft cloth, apply the oil in an even layer over the wood.

Step 3: Let it soak several hours. Leave the oil to soak in for several hours, overnight if possible.

Step 4: Remove the excess. Using a dry, clean cloth, buff off any remaining oil so that the board does not feel damp or sticky.



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