



Paini US Inc

Ash and Walnut WOOD CUTTING BOARD

18" x 13" - These cutting boards will work on any countertop. They will fit any sink that has the appropriate interior bowl size flanges. These woods are renewable, responsibly sourced wood.

Wooden cutting boards need to be kept clean and daily maintenance is often a good scrub with hot soapy water after using. Do not soak your boards or any other wooden utensils in water or they'll crack and warp! Some people use a very weak bleach solution or hydrogen peroxide to clean their boards after they've been used for cutting raw meat.

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You should also give them an oiling to help maintain their surface and keep them from drying out. The oil you use for your wooden cutting boards and utensils should be food grade and not prone to rancidity. Mineral oil is an inexpensive and popular choice, and you can easily find bottles in most kitchen supply stores.

3 Year Warranty

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