

BAMBOO CUTTING BOARD

USE & CARE INFORMATION

The logo for Wolf Gourmet features the word "WOLF" in a bold, black, sans-serif font. The letter "O" is replaced by a stylized red flame icon. Below "WOLF" is the word "GOURMET" in a smaller, black, sans-serif font, with a trademark symbol (TM) at the end.

WOLF
G O U R M E T™

Wolf Gourmet Bamboo Cutting Board

THANK YOU

Your purchase of a Wolf Gourmet bamboo cutting board attests to the importance you place upon the quality and performance of your cooking tools as well as the environment.

Products made from bamboo promote healthy living because bamboo is a renewable resource. Utilizing this sustainable resource supports our ecology and environment.

We know you are eager to start using your new cutting board, but before you do, please read and use the following instructions to care for your new bamboo product.

BAMBOO USE & CARE INFORMATION

All surfaces of your bamboo product have been treated with a coating to seal the bamboo. Proper care and use will keep your products looking good and performing as intended.

DO:

- Clean your bamboo cutting board using warm, soapy water and dry immediately. Do not submerge in water.
- Periodically wipe your bamboo cutting board with mineral oil to protect it, to keep it looking shiny and to bring out the grain.

DON'T:

- NEVER place bamboo products in the dishwasher.
- NEVER submerge bamboo products in liquid.
- NEVER leave standing liquids in your bamboo products (this will eventually soak into the bamboo and cause it to swell and crack).



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