

Thank You for purchasing a solid surface cutting board from

## BOARD IN THE KITCHEN

It is made from premium solid surface counter top material brands such as Corian, Avonite, Hi-Macs, Staron, LG Hausys and Wilsonart. We use scrap material from cabinets shops and counter top fabricators that would otherwise end up in the landfill.

Our non-porous cutting boards are bacteria resistant making it a hygienic alternative to traditional cutting boards.

**Daily cleaning** is as easy as washing with warm soap and water. It may be washed in your dishwasher but the rubber feet may come off. Avoid using window cleaner on your board as it leaves a waxy build up.

**Surface scratches** can be removed using an abrasive cleaner such as *Soft Scrub*, scrubbing in a circular motion. Deeper scratches may need a light sanding with 220 grit sandpaper followed by a wet green *3M Scotch Brite Pad*. Avoid hard solvents like drain cleaners and acetone as they can cause damage to your board's surface.

### Many Uses

Refrigerate and use as a chilled serving platter • Kitchen decoration  
Use in the craft room or bar • Roll out pastries, pizza or pie crust

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## RICH & ANNE POST

800-607-7680

## BOARDINTHEKITCHEN.COM

SOLID SURFACE CUTTING BOARDS, CHARCUTERIE BOARDS & KITCHEN DECOR