

EPICUREAN

PRODUCT USE AND CARE

Epicurean® cutting surfaces stand up to the daily rigors of any busy kitchen. They are designed to resist staining and offer maintenance-free convenience - no need to oil or bleach! Although these surfaces are stain resistant, they might stain if left in contact with highly alkaline products or foods for prolonged amounts of time. For example, liver, papayas, and red beets might leave marks. Use a non-abrasive household cleaner to remove stubborn stains. All cutting surfaces can be cleaned in the dishwasher or in the sink with hot soapy water.

CUTTING BOARD CARE

At Epicurean®, we know the importance of keeping things simple. That is why our surfaces are maintenance free and easy to clean. Here are a few quick and easy care tips: To clean your Epicurean® cutting board, wash it with hot soapy water or simply run it through your dishwasher.

Our Epicurean® cutting surface is a wood product. As with any wood product, it can warp if left in wet or damp conditions for long periods of time. To avoid warping, thoroughly dry your surface upright and on edge before storing.

Epicurean® cutting surfaces are stain resistant, but, as with most materials, there is a possibility of staining when left in contact with highly alkaline products or foods for prolonged times. A few examples are liver, papayas, and red beets. To remove stubborn stains, try a non-abrasive household cleaner.

FREQUENTLY ASKED QUESTIONS

Q. Is it normal for knives to leave marks on my Epicurean® cutting surfaces?

A. Yes, this is normal. Our surfaces are knife friendly (unlike glass or stone), which means they are soft enough to not bend the edges of your knives, but blades will score the cutting surfaces.

Q. How do I clean my Epicurean® products?

A. The easiest way is to wash them in the dishwasher. Our cutting surfaces and utensils are maintenance free, so there is no need to prep or oil them.

Q. Why does my new Epicurean® cutting surface smell when it gets wet?

A. Our cutting surfaces can have a "newly manufactured" odor when they are used for the first time. We recommend washing your Epicurean® products in the dishwasher or with hot soapy water. The odor will dissipate after approximately 3-4 washings.