PORDAMSA’s products made of wood are safe for food contact. All wooden products are finished with a food safe mineral oil. Even though, as wood is a porous material, it must be used and maintained with care.

CLEANING

- Wood products are not dishwasher safe.

- After each use, clean the item with non-abrasive sponge with regular soap and warm water. Remove detergent and all food traces with fresh water and dry it with a clean cloth. Be sure to dry it completely with air after each use.

- When the product was only used with dry food, it is enough to wipe down the surface with water and let it dry completely.

- For a better care, do not soak wood products in water and store them in a dry place.

USE

- It is highly recommended to oil wood items to prevent them from drying out, and causing cracks and splits. When you oil them, you keep the wood safe from liquids and harmful bacteria.

- Make sure to oil the items with food safe mineral oil. To oil them, use a paper towel or a clean cloth, dip this into the oil and rub it into the wood making a thin layer. When the oil is fully dried, use a dry cloth to wipe off any excess.

- Avoid direct sunlight and do not place under a heat lamp or on a hot plate.

- Due to the characteristic of natural wood, there may be variances in the colour and grain patterns.