Board Care Guide

Your **Xylem Wrx** cutting and serving boards are a beautiful way to display your culinary creations and are designed to be one of the most essential tools in your kitchen. With just a few simple steps, you can ensure they remain stunning and functional for a lifetime.

Usage & Cutting Tips

- **Be Kind to the Grain:** Cut *along* the wood grain whenever possible to minimize visible cut marks.
- **Handle Serrated Knives with Care:** Treat serrated knives (which act like little saws) gently—you're cutting food, not the wood.
- **Prep vs. Serve:** For best longevity, consider dedicating one side of the board for rigorous food preparation and the other side for elegant serving.
- **Avoid Heat:** Keep boards away from direct or concentrated heat sources, like hot stoves or ovens, as this rapidly causes cracking and warping.

Cleaning & Drying (Crucial for Health)

- **Immediate Wash:** To prevent bacteria, odors, and stains, wash your board immediately after use with mild soap and warm water.
- **Never Soak: Hand wash only** and **never** submerge the board in water or run it through a dishwasher.
- **Thorough Dry:** Immediately dry the board with a clean towel, then prop it up vertically (on its side) to allow it to air dry completely before storing flat.

Conditioning (The Key to Longevity)

- **Nourish Regularly:** Apply a thin, even coat of **Xylem Board Butter** every 6–8 weeks, or more frequently if you use and wash the board often.
- **Protect & Seal:** This conditioning step replenishes lost moisture and creates a protective seal, actively preventing the wood from drying, cracking, and absorbing excess water or stains.

Follow these simple steps, and your Xylem Wrx board will develop a rich patina, continuing to enhance your kitchen for years to come.