

Epicurean® Cutting Boards

Cutting Surface Care

At Epicurean, we know the importance of keeping things simple; that's 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 you can wash it with hot soapy water or simply run it through your dishwasher.
- Your Epicurean cutting surface is a wood product. As with any wood product, if left in wet or damp conditions for long periods of time, it can warp. To avoid warping, thoroughly dry your surface upright and on edge before storing your surface.
- Epicurean cutting surfaces are stain resistant, but as with most materials there is a possibility of staining when left in contact with a highly alkaline product or food for a prolonged time. A few examples are liver, papaya and red beet. To remove stubborn stains, try a non-abrasive household cleaner.