



## MAINTENANCE AND CARE FOR OUR WOOD SERVING BOARDS.

ON THE TABLE

OUR WOOD SERVING BOARDS ARE MADE TO BE USED IN COMMERCIAL DISHWASHERS. OTT BOARDS HAVE BEEN TESTED UP TO 1200 COMMERCIAL WASHINGS WITH GREAT RESULTS. OTT BOARDS WILL LAST MUCH LONGER THAN TRADITIONAL BOARDS IF CARED FOR PROPERLY. OTT MANUFACTURING PROCESS IS A UNIQUE PROCESS FOR DOUBLE PRESSED LAMINATION PLUS A FOOD SAFE COATING TO HELP RESISTED PENETRATION OF CHEMICALS AND WATER INTO THE WOOD.



DO NOT LEAVE OTT BOARDS UNDER HEAT LAMPS FOR MORE THAN 15 MINUTES. IT CAN CAUSE SPLITTING OR WARPING.



THE BEST WAY TO MAINTAIN YOUR OTT BOARDS.

- 1) SATURATE A CLEAN COTTON RAG WITH OUR OTT WOOD TREATMENT OIL.
- 2) WIPE DOWN BOARDS AFTER REMOVABLE FROM THE DISHWASHER WITH THE PRE OILED RAG. MAKE SURE BOARDS ARE DRY. THE PROCEES WILL RESTORE THE BEAUTY OF THE BOARDS WHILE ALSO PUTTING A COATING TO HELP PRESERVE THE BOARDS.
- 3) APPLY AS OFTEN AS POSSIBE FOR BEST RESULTS .
- 4) THIS PROCES IS FAST AND EASY TO APPLY.



OVER A PERIOD OF TIME YOUR OTT BOARDS COULD START DULLING . LOW TEMP CHEMICAL DISHWASHERS AND HIGH TEMP COULD CAUSE DETERGENT STAINS WHICH IS RARE. WE RECOMMEND USING OUR WOOD TREATMENT PRODUCT TO PRESERE AND REMOVE DETERGENT STAINS WITH ITEM 1000. RECOMMED TO WIPE DOWN BOARD AS OFTEN AS POSSIBLE.

OUR BOARDS ARE NATURAL WOOD THEY WILL GET CUT MARKS IF USING KNIVES TO CUT FOOD.