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Franke PS13-40S

Franke PS13-40S Professional Series Wood Cutting Board User Manual

Model: PS13-40S

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1. INTRODUCTION

The Franke PS13-40S Professional Series Wood Cutting Board is designed to integrate seamlessly with specific Franke Professional Prep and Bar sinks. This accessory provides an additional, convenient workspace for food preparation in your kitchen. Crafted from solid wood, it offers durability and a natural surface for various cutting tasks.

This cutting board measures 14 inches by 19 inches and is compatible with Franke Professional sink models PSX110138, PSX110168, and PSX1101610.



2. SETUP

The Franke PS13-40S cutting board is designed for simple placement within compatible Franke Professional sinks. No assembly is required.

1. **Unpack:** Carefully remove the cutting board from its packaging. Inspect for any signs of damage.
2. **Clean:** Before first use, wash the cutting board with mild soap and warm water. Rinse thoroughly and dry completely. Refer to the [Maintenance](#) section for detailed cleaning instructions.
3. **Placement:** Position the cutting board directly over the designated area of your compatible Franke Professional sink. The board's design allows it to rest securely on the sink's edges, creating a stable work surface.

3. OPERATION

This cutting board is intended for food preparation tasks such as chopping, slicing, and dicing fruits, vegetables, and other food items. Its solid wood construction provides a durable and knife-friendly surface.

- **Food Preparation:** Use the cutting board for all standard food preparation activities.
- **Surface Protection:** The board protects your countertops and sink surfaces from knife marks and food stains.
- **Compatibility:** Ensure the board is properly seated in your Franke Professional sink model (PSX110138, PSX110168, or PSX1101610) before use to prevent movement.

4. MAINTENANCE

Proper care and maintenance will extend the life and appearance of your wood cutting board.

- **Cleaning:**
 - **Hand Wash Only:** Do not wash in a dishwasher. High heat and prolonged exposure to water in a dishwasher can cause the wood to warp, crack, or split.
 - Wash immediately after each use with mild dish soap and warm water.
 - Use a soft sponge or cloth. Avoid abrasive scrubbers that can damage the wood surface.
 - Rinse thoroughly to remove all soap residue.
- **Drying:**
 - Dry the cutting board immediately and completely with a clean towel after washing.
 - Do not allow the board to air dry standing upright or lying flat on one side for extended periods, as this can lead to uneven drying and warping.
 - Store the board flat or on its edge in a well-ventilated area.
- **Oiling (Recommended):**
 - To prevent the wood from drying out and cracking, and to maintain its natural luster, periodically apply a food-grade mineral oil or cutting board conditioner.
 - Apply a generous amount of oil with a clean cloth, allowing it to soak in for several hours or overnight.
 - Wipe off any excess oil with a clean, dry cloth.
 - Frequency depends on usage and climate, but typically once a month or when the wood appears dry.
- **Avoid:**
 - Soaking the board in water.

- Placing hot pots or pans directly on the board, as this can scorch the wood.
- Using harsh chemical cleaners.

5. TROUBLESHOOTING

This section addresses common issues that may arise with a wood cutting board.

Problem	Possible Cause	Solution
Warping or Cracking	Excessive moisture exposure (e.g., dishwasher, soaking), uneven drying, lack of oiling.	Ensure hand washing only. Dry immediately and completely after washing. Apply food-grade mineral oil regularly to keep the wood moisturized.
Stains or Odors	Food residue left on the board, strong-smelling foods.	Clean immediately after use. For stubborn stains or odors, sprinkle coarse salt on the board, rub with half a lemon, let sit for 10-15 minutes, then rinse and dry.
Dull or Dry Appearance	Lack of regular oiling.	Apply food-grade mineral oil or cutting board conditioner as described in the Maintenance section.

6. SPECIFICATIONS

Key technical details for the Franke PS13-40S Professional Series Wood Cutting Board:

- **Model Number:** PS13-40S
- **Material:** Wood
- **Color:** Wood
- **Product Dimensions:** Approximately 19 x 14 x 2 inches (Length x Width x Height)
- **Item Weight:** Approximately 2.5 Pounds
- **Shape:** Rectangular
- **Recommended Uses:** Fruit, Vegetable preparation
- **Product Care Instructions:** Hand Wash Only
- **Special Feature:** Custom Sink Compatibility
- **Compatible Franke Sink Models:** PSX110138, PSX110168, PSX1101610

7. WARRANTY AND SUPPORT

For specific warranty information regarding your Franke PS13-40S Professional Series Wood Cutting Board, please refer to the documentation included with your purchase or visit the official Franke website.

If you require further assistance, have questions about product care, or need to report an issue, please contact Franke customer support through their official channels. Contact details can typically be found on the Franke website or in your product packaging.



