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## Ruvati RVA1217

# Ruvati RVA1217 Solid Wood Cutting Board User Manual

## INTRODUCTION

Thank you for choosing the Ruvati RVA1217 Solid Wood Cutting Board. This manual provides essential information for the proper setup, use, and maintenance of your cutting board to ensure its longevity and optimal performance. Please read these instructions carefully before first use.

## PRODUCT OVERVIEW AND FEATURES

The Ruvati RVA1217 is a versatile solid wood cutting board designed for various kitchen tasks. It features a reversible design with one flat side and one side with a drain groove, allowing for flexible use. This cutting board is specifically designed to fit seamlessly onto the built-in ledge of compatible Ruvati workstation sinks, enhancing your kitchen's functionality.

- **Dimensions:** 17-1/8" long x 11" wide x 7/8" thick.
- **Material:** Solid wood, stained and sealed with food-grade vegetable tannin and mineral oil for food safety.
- **Design:** Reversible with a flat surface on one side and a perimeter drain groove on the other.
- **Compatibility:** Slides freely on the built-in ledge of Ruvati workstation sinks, including models RVH8002, RVH8003, RVH8023, RVH8030, RVH8035, RVH8222, RVH8255, RVH8277, RVH8299, RVH8300, RVH8301, RVH8307, RVH8308, RVH8309, RVH8310, RVH8333, RVH8341, RVH8345, RVH8350, RVH8351, RVH8356, RVH8359, RVH8555, RVH8570, RVH8582, RVH8591, RVH8596, RVH9020, RVH9050, RVH9100, RVH9200, RVH9201, RVH9222, RVH9300, RVH9301, RVH9333.



The Ruvati RVA1217 Solid Wood Cutting Board, showcasing its rich mahogany finish and integrated handle cutout.



The RVA1217 cutting board positioned on the ledge of a Ruvati workstation sink, demonstrating its integrated fit.



The RVA1217 cutting board shown with its drain groove side facing up, designed to catch liquids when used over a sink.

## SETUP

Before initial use, and periodically thereafter, it is recommended to condition your cutting board. This helps to protect the wood and maintain its appearance.

- Initial Cleaning:** Wash the cutting board with mild soap and warm water. Rinse thoroughly and wipe dry immediately.
- Conditioning:** Apply a food-grade mineral oil or vegetable oil generously over all surfaces of the board. Allow the oil to soak in for several hours, or overnight, then wipe off any excess with a clean cloth. Repeat this process periodically, especially if the board appears dry.

## OPERATING INSTRUCTIONS

The Ruvati RVA1217 cutting board is designed for ease of use and versatility in your kitchen.

- Placement:** The board can be used on any flat countertop surface or placed directly onto the integrated ledge of compatible Ruvati workstation sinks.
- Reversible Use:** Choose the flat side for general chopping and slicing, or use the side with the perimeter drain groove when cutting juicy foods like fruits, vegetables, or meats. The drain groove helps to collect liquids, keeping your countertop cleaner.
- Food Preparation:** Use the board for preparing a variety of foods, including bread, cheese, fish, fruit,

meat, and vegetables.

- **Scrap Disposal:** When used over a Ruvati workstation sink, food scraps can be easily scraped directly into the sink or garbage disposal.

## MAINTENANCE

Proper care is essential to preserve the beauty and functionality of your solid wood cutting board.

- **Hand Wash Only:** Always wash the cutting board by hand with mild soap and warm water immediately after each use.
- **Avoid Soaking:** Do not submerge the cutting board in water or leave it to soak, as this can lead to warping, cracking, or discoloration.
- **Immediate Drying:** After washing, wipe the board dry with a clean cloth and allow it to air dry completely in a horizontal position.
- **No Dishwasher:** Never place the cutting board in a dishwasher. The high heat and harsh detergents can severely damage the wood.
- **Regular Conditioning:** Re-apply food-grade mineral oil or vegetable oil periodically (e.g., monthly or as needed) to keep the wood hydrated and prevent drying and cracking. This also helps to minimize the appearance of knife marks.
- **Knife Marks:** It is normal for wood cutting boards to develop knife marks over time. Regular conditioning helps to keep the surface smooth and prolong the board's life.

## TROUBLESHOOTING

Addressing common concerns with wood cutting boards:

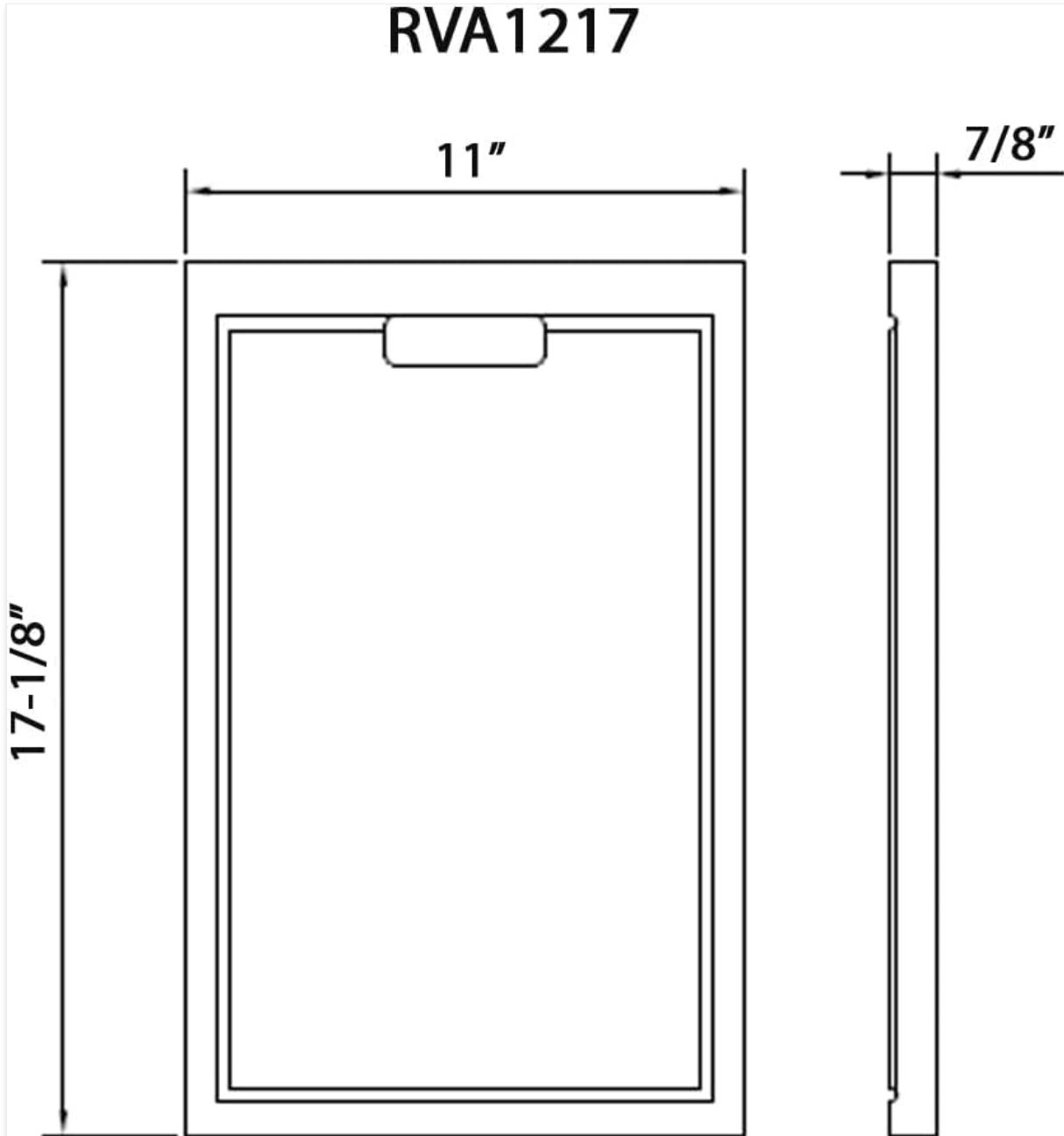
- **Warping:** If the board begins to warp, it is often due to uneven drying or prolonged exposure to moisture. Ensure the board is dried evenly on both sides and conditioned regularly.
- **Discoloration/Stains:** For stubborn stains, a paste of baking soda and water can be applied, left for a few minutes, then scrubbed gently and rinsed. Regular cleaning and conditioning help prevent deep stains.
- **Dry or Faded Appearance:** This indicates the board needs re-conditioning. Apply food-grade mineral oil as described in the 'Setup' section until the wood appears nourished.

## SPECIFICATIONS

Feature	Detail
Brand	Ruvati
Model Number	RVA1217
Product Dimensions	17-1/8" L x 11" W x 7/8" Th
Material	Solid Wood
Color	Mahogany
Recommended Uses	Bread, Cheese, Fish, Fruit, Meat, Vegetable

Feature	Detail
Product Care Instructions	Hand Wash Only
Item Weight	2 Pounds
UPC	610370719022

## RVA1217



Dimensional drawing of the Ruvati RVA1217 cutting board, showing length, width, and thickness.

### WARRANTY AND SUPPORT

The Ruvati RVA1217 Solid Wood Cutting Board comes with a limited warranty. For specific details regarding warranty coverage, claims, or product support, please refer to the official Ruvati website or contact Ruvati customer service directly. Keep your purchase receipt as proof of purchase.

