



Manuals.plus /

- › SIDORENKO /
- › SIDORENKO Bamboo Cutting Boards User Manual

SIDORENKO SCHNEIDEBRETT-SET

SIDORENKO Bamboo Cutting Boards User Manual

Model: SCHNEIDEBRETT-SET | Brand: SIDORENKO

1. INTRODUCTION

Thank you for choosing the SIDORENKO Bamboo Cutting Boards set. This set includes three high-quality, solid bamboo cutting boards designed for various kitchen tasks. Bamboo is a sustainable and durable material known for its natural antibacterial properties and its gentle impact on knife blades, helping them stay sharper for longer. This manual provides essential information for the proper use, care, and maintenance of your new cutting boards.



Image 1.1: The SIDORENKO Bamboo Cutting Boards set, showcasing the three different sizes.

2. SAFETY INSTRUCTIONS

- Always use a stable, flat surface when cutting to prevent the board from slipping.
- Exercise caution when handling sharp knives on the cutting board.
- Keep cutting boards away from direct heat sources, such as open flames or hot stovetops, to prevent warping or damage.
- Do not use the cutting boards in a microwave or conventional oven.

3. PRODUCT OVERVIEW

The SIDORENKO Bamboo Cutting Boards set includes three boards of varying sizes to accommodate different food preparation needs:

- **Large Board:** Approximately 33 cm x 22 cm (13 in x 8.7 in)
- **Medium Board:** Approximately 28 cm x 22 cm (11 in x 8.7 in)
- **Small Board:** Approximately 22 cm x 15 cm (8.7 in x 5.9 in)

Each board features a thickness of 1.5 cm (0.6 in) for enhanced durability and resistance to warping or breaking. They are designed for double-sided use, offering increased versatility and convenience during food preparation.



Image 3.1: Visual representation of the three cutting board sizes and their uniform 1.5 cm thickness.

4. SETUP

Before first use, it is recommended to wash the cutting boards with warm soapy water and rinse thoroughly. Dry them

immediately with a clean cloth. For optimal longevity and to maintain the bamboo's natural luster, you may apply a food-grade mineral oil or beeswax conditioner to the boards. Allow the oil to soak in for several hours or overnight, then wipe off any excess.

5. OPERATING INSTRUCTIONS

These bamboo cutting boards are highly versatile and suitable for a wide range of food preparation tasks. Their durable surface is gentle on knife blades, helping to preserve their sharpness.

- **Cutting Fruits and Vegetables:** Use any size board for chopping, dicing, or slicing fruits and vegetables. The smooth surface allows for easy transfer of ingredients.
- **Preparing Meats:** The larger boards are ideal for preparing raw meats, poultry, or fish. Ensure to clean the board thoroughly immediately after use to prevent cross-contamination.
- **Serving Cheese and Bread:** The boards can also serve as elegant platters for cheese, charcuterie, or freshly baked bread.
- **Double-Sided Use:** Utilize both sides of the board to separate different food types (e.g., raw meat on one side, vegetables on the other) or to extend the time between washes during a single cooking session.

ADATTO PER:



PANE



VERDURE



CARNE



FRUTTA

Image 5.1: Demonstrating the use of the cutting board for preparing meat, highlighting its knife-friendly surface.

Perfetto per APPENDERE



Image 5.2: The cutting boards are suitable for a variety of foods including bread, vegetables, meat, and fruit.

6. MAINTENANCE AND CARE

Proper care is essential to ensure the longevity and hygiene of your bamboo cutting boards.

- **Hand Wash Only:** Always wash the cutting boards by hand with warm water and mild dish soap immediately after use.
- **Do Not Soak:** Avoid soaking the boards in water, as this can lead to warping, cracking, or splitting.
- **No Dishwasher:** Never place bamboo cutting boards in a dishwasher. The high heat and prolonged exposure to water can severely damage the wood.
- **Dry Immediately:** After washing, dry the boards thoroughly with a clean towel. Allow them to air dry completely by standing them upright or placing them on a drying rack to ensure air circulation on all sides.
- **Regular Oiling:** To prevent the bamboo from drying out and cracking, and to maintain its natural beauty, regularly apply a food-grade mineral oil or bamboo conditioning cream. Apply a generous amount, let it soak in for several hours, then wipe off any excess. This should be done monthly or as needed, depending on usage.

- **Remove Odors:** For stubborn odors, rub a cut lemon or a paste of baking soda and water over the board, let it sit for a few minutes, then rinse and dry.



Image 6.1: Hand-washing is the recommended method for cleaning the bamboo cutting boards to ensure their longevity.

7. TROUBLESHOOTING

- **Warping or Cracking:** This is often caused by excessive moisture, improper drying, or exposure to extreme temperatures (e.g., dishwasher). Ensure boards are always hand-washed and dried immediately. Regular oiling can help prevent drying out.
- **Stains:** For tough stains, try a paste of baking soda and water. Apply, let sit for 15-20 minutes, then scrub gently and rinse.
- **Dull Appearance:** If the board looks dry or dull, it needs re-oiling. Follow the instructions in the Maintenance and Care section.

8. SPECIFICATIONS

Feature	Detail
Brand	SIDORENKO
Model	SCHNEIDEBRETT-SET
Material	Bamboo
Color	Bamboo (Natural Wood)
Product Dimensions (Overall)	Approximately 35 x 23 x 5 cm (packaged)
Individual Board Thickness	1.5 cm
Item Weight	250 grams (for the set)
Special Features	Long-lasting, Antibacterial, Knife-friendly, Double-sided use
Recommended Uses	Vegetables, Cheese, Meat, Fruit, Bread

9. WARRANTY AND SUPPORT

SIDORENKO products are manufactured to high-quality standards. While specific warranty details are not provided in this manual, proper care and maintenance as outlined in Section 6 will significantly extend the lifespan of your bamboo cutting boards. For any product-related inquiries or support, please refer to the contact information provided at the point of purchase or visit the official SIDORENKO website.