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IKEA APTITLIG Butcher Block Instruction Manual

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IKEA APTITLIG Butcher Block



Before using the chopping board for the first time

To make it easier to protect your chopping board against grease and to increase its natural resistance to moisture, it should be treated with oil approved for contact with food, for instance vegetable oil. Oil once, wipe off any surplus oil and then repeat the treatment 24 hours later.

Looking after your chopping board

• Clean your chopping board by wiping it with a wet cloth or scrubbing it with a brush. Do not allow the chopping board to be in contact with water for a prolonged period of time, to soak or be moist. This can cause the wood

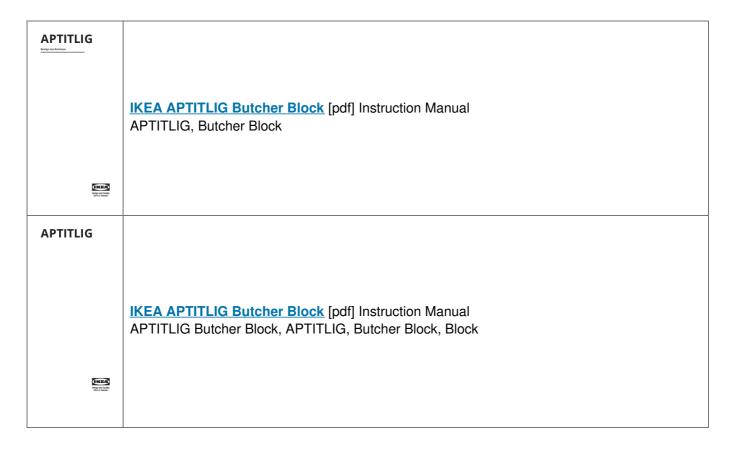
to split.

- Dry the chopping board carefully but do not use high temperature to speed up the drying process.
- To recondition the chopping board, it may be rubbed with sandpaper and re-oiled.

A few words of advice

- It is a good idea to use different chopping boards for different types of food. Uncooked chicken, for example,
 may contain bacteria that should not be allowed to come into contact with foods that are eaten raw. Utensils
 and chopping boards that have come into contact with raw chicken should therefore always be washed very
 carefully.
- It is also advisable to use separate chopping boards for foods such as onion, fish etc. These have strong smells that can easily be transferred to other ingredients.

Documents / Resources



Manuals+,