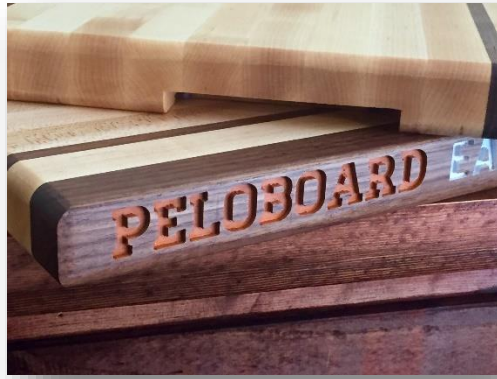


PELOLIFE

Peloboard Cutting Board Care Instructions

Congratulations on your new cutting board purchase!



Please see below comments to get the most use and longevity from your board so you can have years of worry free enjoyment.

- Your new board is fully cured and ready for use right out of the box. It has been finished with a food safe mineral oil.
- You may renew the finish depending on use every few weeks (less often if not used too often) with a food safe mineral oil or oil / beeswax combination.
 - You may buy a finish from Pelolife.com store
- Over time, your cutting board will develop scratches and cuts when used with your knife. This is normal and does not reduce the longevity of the board. If interested in 'renewing' your board to remove these scratches, please contact Pelolife using the information below.

There are just a few things to remember to not do to your new Peloboard.

- **Do NOT** submerge your board into water; rinsing off with water is ok but do not submerge in standing water.
- **Do NOT** place your board into the dishwasher.
- **Do NOT** place very hot items onto your board such as items out of an oven or pots from a stove.

Thanks again for supporting Pelolife and enjoy your new Peloboard!

Blake

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