



Okupita NAMIBIA Cutting Boards Usage AND Care

Congratulations on your new cutting board! Our boards are mindfully hand-made using the best materials. With some care they will last 'forever'. In fact they will get more beautiful with time!

Clean the boards immediately after use. Use warm water (with mild dish washing detergent if necessary), wipe off excess water and let dry standing upright. Wet both sides, not only one. Never leave the boards in water for a prolonged time. NO DISHWASHER!

If the surface appears dull, it is a good idea to apply our cutting board wax: Just a small amount, spread out with your fingers, will suffice. Make sure that the board is completely dry before waxing. Let the board stand for a while and wipe off any excess. Our wax contains beeswax, coconut oil and lemon essential oil.

With most boards, both sides are usable. We suggest to use one side for meat and the other one for vegetables. Even better: two or more boards! To prevent slippage or wobble (occasionally happens with large boards) use a damp kitchen towel underneath.

Each board bears a serial number such as PA001/2019. The first two letters designate the wood, here PA*, Pterocarpus angolensis (Dolf, Kiaat). The following three digit number (001) is the board number of the respective year. Boards are limited to 100 per year.

We are happy to receive your comments and photographs :))

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- * PA: Pterocarpus angolensis (Kiaat, Dolf; a durable but softer hardwood, gentle to blades)
- GC: Guibourtia coleosperma (Rosewood; a very durable, hard hardwood)
- BP: Baikiaea plurijuga (Zimbabwe Teak; extremely hard and durable)
- PG: Prosopis glandulosa (Prosopis; relatively hard, very durable, invasive species from America)
- VE: Vachellia erioloba (Camelthornorn; formerly Acacia erioloba. Extremely hard and brittle)