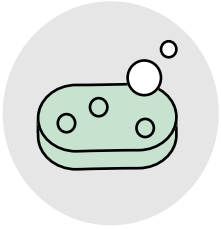
fohfum®
woodware

How to care for your Fohfum chopping board
and other wooden products

Congratulations on your new Fohfum piece. Each item is made from up-cycled, recycled or salvaged timber, finished with planet-friendly, food-safe materials.

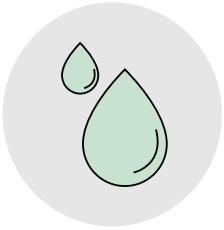
With a little care, it will serve you beautifully for years to come.



DAILY CARE

Wash with hot soapy water, wipe off any excess and leave to air dry naturally. Avoid soaking, leaving it wet or putting it in the dishwasher.

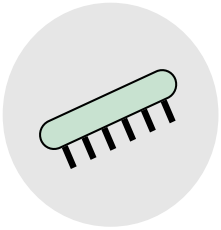
Excess water or heat can cause the wood to warp, crack or discolour.



FINISHING

Your board has been treated with food-safe paraffin oil, which soaks into the timber to protect it and highlight its natural grain.

Unlike vegetable oils, it stays fresh over time and does not form a surface film, but it will gradually wash out with regular use.



REPLENISHING

Every 6 to 12 months, give your board a gentle scrub with a stiff brush or pot scourer, rinse well and re-oil with paraffin oil (available from most chemists).

Apply generously, wipe away any excess and leave overnight so the oil can soak in before using again.

Questions?
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