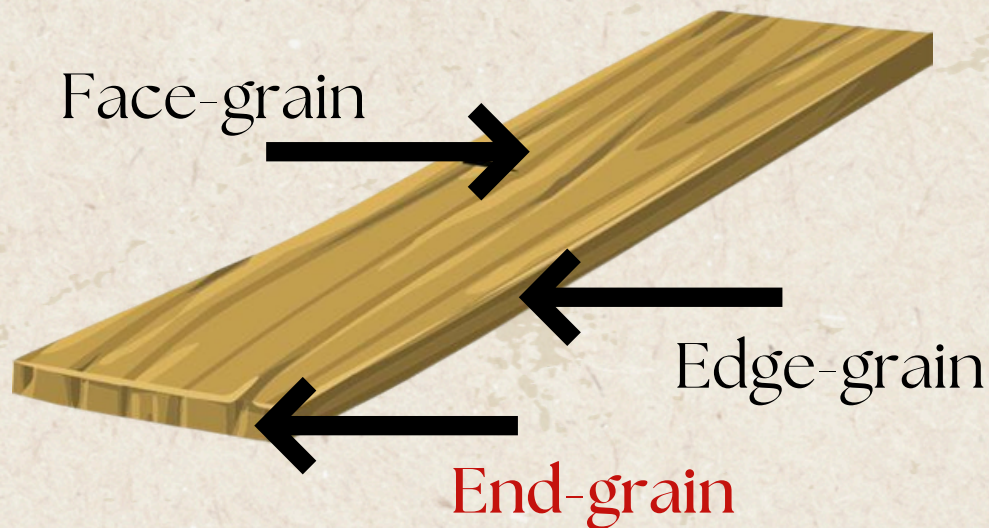


# END-GRAIN CUTTING BOARDS



An end-grain cutting surface is:

## Better for your knives

End-grain separates, opening to receive the blade of your knife and closing as the blade exits. This makes for a more pleasurable cutting experience than other surfaces and is easier on the knife-edge, requiring less sharpening.

## Self-Healing and Longer Lasting

As the blade exits the end-grain, the fibres immediately close and heal. Although scratches remain visible on the surface, the integrity and strength beneath is maintained. This is impossible with edge- or face-grain as those fibres are severed from the surface to the depth of the cut.

## Anti-bacterial

As the fibres press back together, food particles and bacteria are squeezed out and freed to be washed away. Any bacteria trapped beneath the surface is closed in and destroyed by naturally occurring germicides in the wood. This is impossible with other surfaces as the cuts stay open, inviting bacteria to fester and flourish. This failure also occurs in cuts or scratches on surfaces made of plastics, glass, metals, etc.

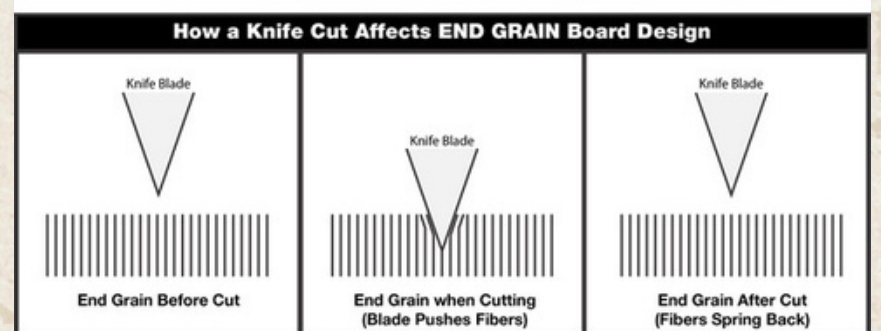
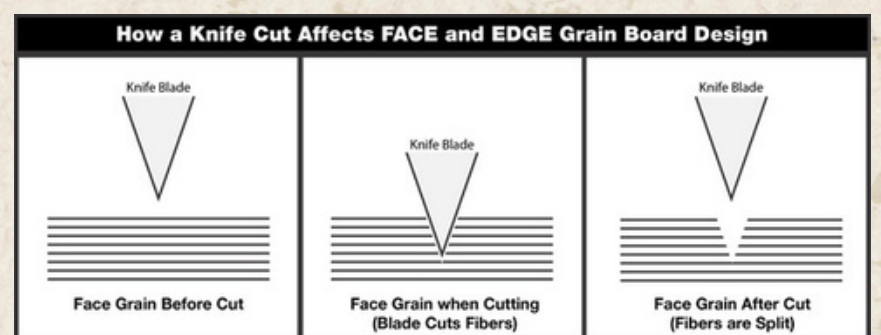
## Why are end-grain products more expensive?

Creating end-grain products is a complex and time consuming process. It requires numerous cutting, gluing and surfacing steps to achieve the desired result. This necessitates a higher level of skill developed over time and requires more material to achieve than a regular edge- or face-grain board.

**3D Design** End-Grain Cutting Boards require even further planning, preparation, materials and execution.

## What does end-grain mean?

End-grain refers to the direction of the wood grain. This is very important when making a cutting board, chopping board or butcher's block. End-grain is simply the end surface of a board of wood.



Sustainability  
African Renegade uses reclaimed timber wherever possible. Only fresh timber species not listed in the CITES Appendices (Convention on International Trade in Endangered Species of Wild Fauna and Flora) are used.

+27 (0) 67 236 3003  
rob@africanrenegade.co.za  
INSTAGRAM - @africanrenegade



# CLEANING AND MAINTAINING YOUR NEW CUTTING BOARD

Follow these instructions and your product will become a family favourite for generations!

## To Clean:

### General

1. Clean with warm, soapy water and wipe dry after each use.

### Thorough clean

1. Apply and scrub gently with salt and lemon juice. (Coarse/Kosher/Himalayan salt is preferred).
2. Ensure to work both sides even if only one side has been used.
3. Rinse with water and wipe dry.

**NEVER SOAK IN WATER.**



## To Maintain:

### A. For the first year do the following once a month:

1. Clean with warm, soapy water and wipe dry.
2. Liberally apply African Renegade Food Safe Mineral Oil and allow for absorption without wiping off.
3. Air-dry for at least 4-8 hrs.
4. Apply African Renegade Handcrafted Food Safe Timber Butter and rub into entire board.
5. Allow to air-dry for at least 24hrs.
6. Buff with a clean cloth to satin finish.

### B. After the first year:

Repeat the above maintenance process at least once every 3 months.

This process can never be done too much.

**NEVER SOAK IN WATER.** Wood absorbs water causing swelling, cracking and warping.

**NEVER** put in dishwasher.

**NEVER** leave outside or in direct sun for prolonged periods.



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