

Care In Use



CHURCHILL

SLATE BOARDS

Slate boards are an essential surface for serving and preparation, offering durability and excellent temperature retention.

They are non-porous, hygienic and easy to clean, while providing striking presentation for cheeses, appetizers and plated dishes. Resistant to wear and designed for everyday use, slate boards combine practicality with timeless style.

USES

- Cleaning:** Use a soft, damp cloth to clean the surface. Avoid abrasive materials or harsh chemicals that could cause damage. For tough stains, use a mild soap diluted with water and wipe dry afterward.
- Storage:** Store in a dry location at room temperature. Avoid storing it in areas of high humidity, as moisture can affect the slate over time.
- Food Safe:** Slate boards are suitable for direct contact with food, such as for serving or preparation. However, always ensure the board is cleaned thoroughly after each use. Slate boards are heat-resistant and can safely hold hot items.

MISUSES

- Soaking:** Do not leave slate soaking in water or expose them to prolonged contact with moisture. Extended exposure can cause staining, discoloration or damage to the board's surface over time.
- Abrasive Materials:** Avoid using harsh scouring pads, steel wool or rough sponges. These can scratch the surface of the slate, damaging its finish and making it more prone to wear and stains.
- Hot Cookware:** Avoid placing hot cookware or items directly from the oven onto the slate board - sudden or prolonged exposure to high temperatures can cause cracking or discoloration.
- Hand Wipe:** The slate boards feature optional adhesive foam feet. If applied, these can become loose within the dishwasher therefore it is recommended to hand-wipe only if feet are applied to the board.



Food Safe



Packaging is
fully recyclable

- EN 71 part3
- European Parliament and Council Directive 2009/48 EC, Annex II, Part III, Point 13
- Regulation (EC) No 1935/2004
- U.S FDA 21 CFR 175.300