

This MAKO Chopping Board is crafted from premium acacia heartwood and designed to last a lifetime.

A performance piece to leave out on your kitchen benchtop, this board is your go-to companion for slicing, dicing and prepping. With its natural self-healing properties and a little love and care, your MAKO board will last for years to come.

## CLEANING & AFTERCARE

After use, clean your board with warm, soapy water and dry with a soft towel. Avoid soaking it in water, and steer clear of the dishwasher. To keep your board in great condition, season occasionally with natural vegetable oil.

## CAUTION

Do not place hot pots and pans on your cutting board or non-slip mat.

Do not use non-slip mats on lacquered surfaces as this may damage the finish.

## FEATURES

### PREMIUM QUALITY

Crafted from premium acacia heartwood and using time-tested production methods.

### HIGH PERFORMANCE

Better for your knives, the MAKO board helps protect blades from blunting. Optimal size and weight for stability.

### BUILT TO LAST

Natural self-healing properties mean the wood fibres knit back together over time, unlike glass or plastic boards.

### NON-SLIP

Includes eco-friendly non-slip mats to ensure no slipping or sliding while cutting and prepping.

# MAKO

PERFORMANCE COOKWARE

More questions?

Email us at [support@makokitchenware.com](mailto:support@makokitchenware.com)

Scan the QR code  
below for more information



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Designed in Australia  
Made in Thailand & China

# MAKO

CHOPPING BOARD

