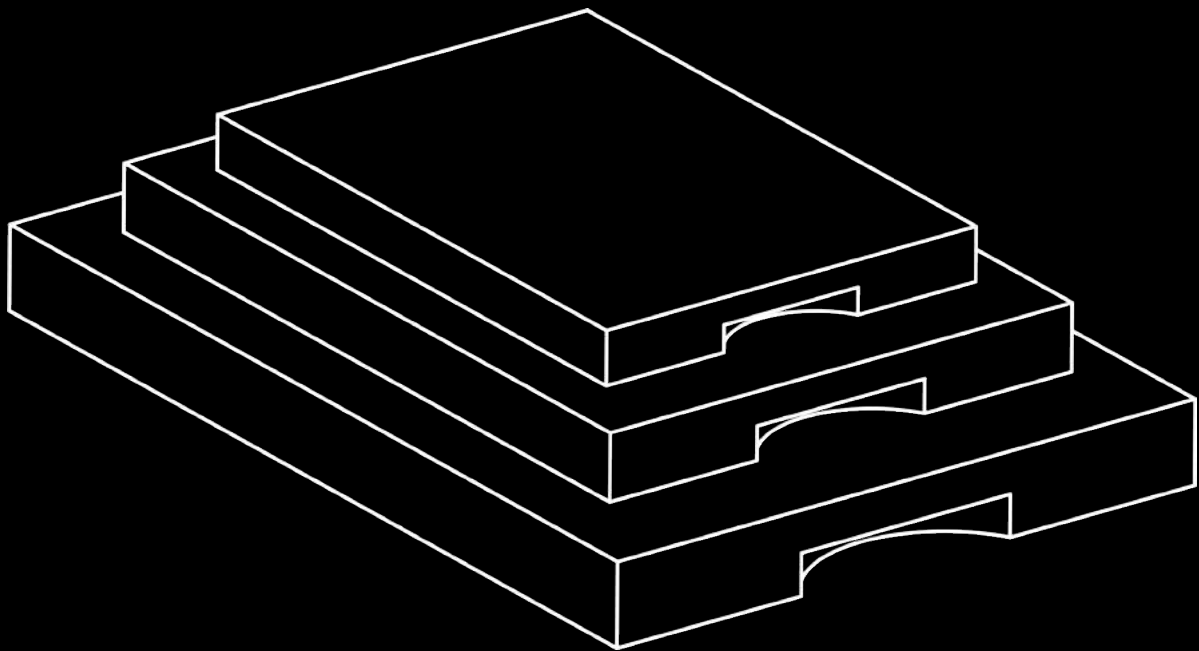


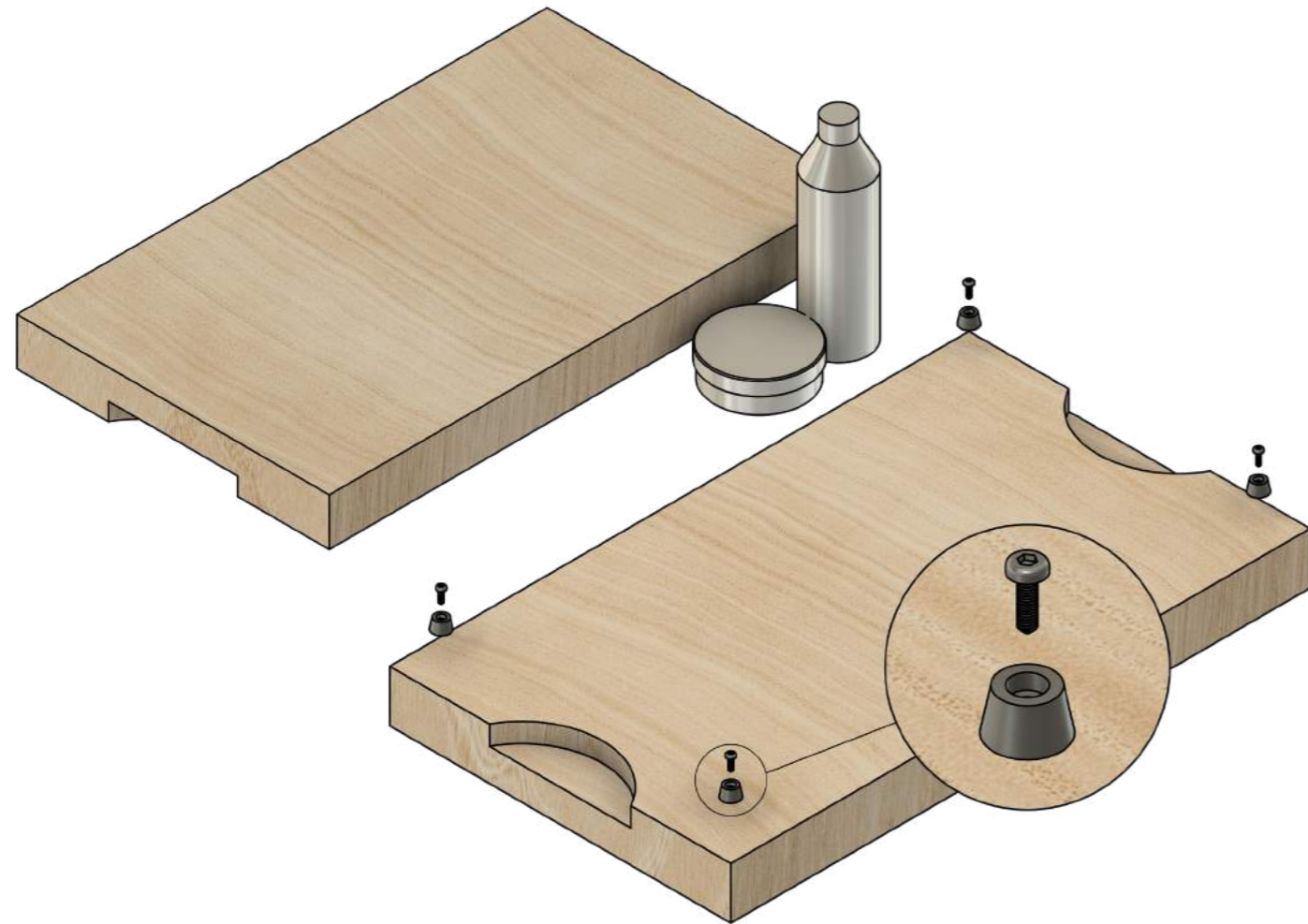


End Grain Chopping Boards - Skinner Designs
Information Leaflet

www.SkinnerDesigns.co.uk



Features of our End Grain Chopping Boards



End Grain Chopping Board Surface Grades

In order to provide you with the highest quality end product, our chopping boards are made using the highest quality grade timbers defined as “prime” in the timber industry. With wood being a natural material even the use of prime grade timber can sometimes (but rarely) contain imperfections. It is not until this material is machined that these are found. While we work around and exclude what we consider structural defects we do have to include some visual defects in order to reduce wasting precious material.

The majority of our chopping boards are single sided and we operate on providing a ‘Grade A’ top surface and a ‘Grade B’ bottom surface. When glueing a chopping board we are able to move some imperfections to the bottom leaving the top as ‘clean’ as possible. Our double sided boards incur a small additional cost due to requiring two high quality work surfaces. We work on a ‘Grade A’ top surface and a ‘Grade A2’ second surface. Grade A2 meaning that it may have a few additional defects in comparison to Grade A, yet less than Grade B.

While we do grade the surfaces we must stress that these defects are few and far between. In the majority of circumstances you will receive a perfect looking chopping board on both surfaces. Any board that we believe does not live up to these surface grades will fall into our ‘Sale’ range where the defect is clearly stated.

Please see our product images to see the quality we expect you to receive.

Made To Order / Bespoke Sizes

We offer several sizes ranging from our smallest at 350x215mm to our largest at 650x465mm. Boards are 40mm thick with the exception of our slimline style which is 30mm. Chopping boards can also be made to any bespoke sizes and thicknesses.

Wood Species

Currently, we have ten species of wood to choose from which include:

English:

Oak, Beech, Ash, Sycamore, Walnut, Cherry and Brown Oak

American:

Maple, Cherry and Black Walnut

Styles

We have seven styles of boards which cover edge, handle and double sided options.

Classic, Standard, Japanese, Slimline, Rounded, Double and Double slotted.

Ranges

Our ten ranges include mixed species, special and discounted boards:

Original, Stripy, Border, Modernist, Perspective, (Art) Deco, Special, Thin, Inlay and Sale

In stock & made to order Chopping Boards

Our in stock chopping boards are ready to ship whereas, made to order chopping boards take approximately 2-3 weeks to hand make before they are shipped to you.

Self Healing

When a knife makes contact with the cutting surface it passes between wood fibres rather than cutting them. This prevents the wood from being noticeably damaged as the resilient fibres come back together to close around the cut.

Easy to Clean

Wipe down your cutting board with hot, soapy water then mop up any excess water quickly. Finally, pat dry with clean paper towels and allow to air dry. We also recommend using an anti-bacterial spray when necessary.

Easy to Maintain

To maintain your end grain chopping board, all that is required is a monthly oil which is easy to apply. An additional step is to also wax the board which adds moisture repelling properties and gives your board it’s ‘new’ glossy look back.

Keeps Knives Sharp

As the knife edge slides between the wood fibres rather than cutting them it prevents excessive wear on your knives keeping them sharper for longer.

Durable Surface

The end grain of the wood is up to three times harder than the face grain making it an ideal surface to cut on.

Wax & Oil

Available to purchase is our own wax and oil to help maintain your chopping boards. These are made from food safe ingredients. Our oil is 100% pharmaceutical grade mineral oil. Our chopping board wax is made from a mix of natural filtered beeswax and mineral oil.

Stainless Steel Screws

Being in a wet, humid environment we use stainless steel screws which will not corrode.

Recessed Handles

We offer two types of handles with our chopping boards: recessed handles which are found on our classic style boards or slotted handles which are found on our double sided boards.

Non-Slip Levelling Feet

Our boards come with 7mm tall rubber feet which help grip the chopping board to most surfaces. The feet can also be micro adjusted if needed by either tightening or loosening the screws.

Juice Grooves

Juice grooves can be added to any of our made to order chopping boards.

Engraving

We can personalise any chopping board with an engraving on any side or surface in a variety of fonts.

Warranty

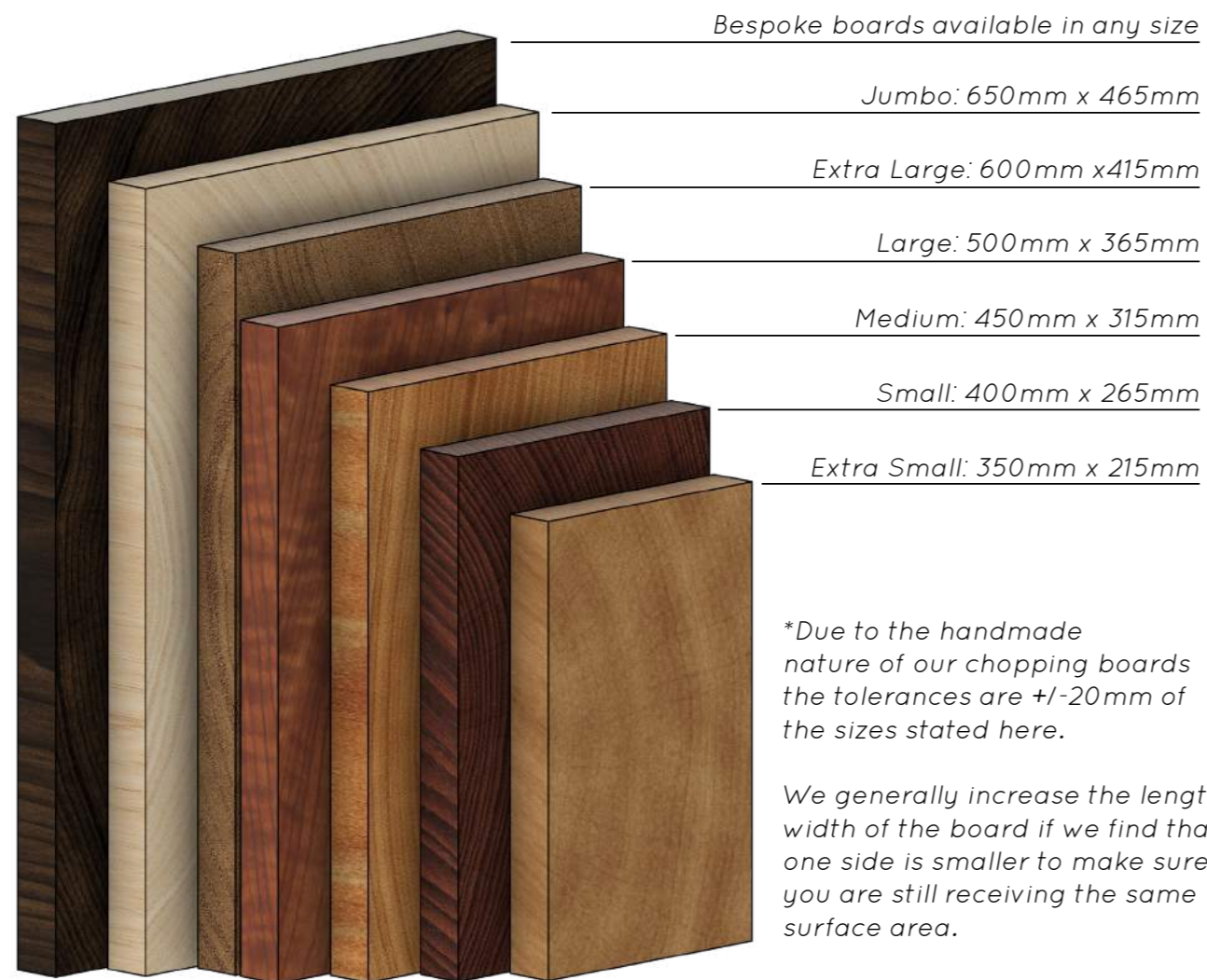
1 year limited warranty - see our warranty section for more information.

Quality Checks

Before shipping we inspect each chopping board to make sure there are no defects or damage to the board. We also check the levelling of the feet using a surface plate which ensures that the board will not wobble on a flat surface.

If you find that the board wobbles upon arrival it may be sitting on an uneven surface and require the feet adjusting to compensate. With use the wood may move and require that the feet need further adjustment.

Chopping Board Sizes



Bespoke Chopping Boards

We can hand make our chopping boards to any width/length/thickness that you require.
We also have options for juice grooves, handles and engravings.

We also offer the mixing of wood species to create different patterns,
If you would like a bespoke chopping board just get in touch for a free quote!

Our Wood

We only source our timber from suppliers that can Guarantee FSC certified timber.
The Forest Stewardship Council – FSC is an independent, non-profit organisation promoting responsible management of the world's forests. Their certification system provides an internationally recognised standard-setting, and trademark assurance to anyone, business or individual, who is interested in supporting responsible forestry.

All of our timber is hand selected by ourselves resulting
in the best quality timber for our products.

Timber Species

We are looking to stock more native timbers in our effort to reduce our carbon foot print on the earth. Our native timbers are now clearly marked across our website making it an easy choice to go greener.

Native Timbers

English Oak (Native)

A traditional timber with its unique grain pattern making it instantly recognisable. It's various hues and grain texture make every chopping board an individual piece.

English Beech (Native)

Beech is pale brown/pink with the occasional reddish streak. A very heavy, dense hardwood that is widely used in furniture making and perfect for our end grain chopping boards.

English Ash (Native)

Beige to light medium brown in colour Ash has characteristics similar with oak in terms of weight and grain structure. Usually found with straight grain ash produces wonderfully heavy and durable chopping boards.

English Sycamore (Native)

Our own British version of American Maple. English Sycamore is a perfect choice when looking for a native replacement for Maple. Smooth, tight grain with an off white appearance, exceptional surface hardness and lustrous grain patterns.

These native timbers below are harder to come by, we may not always have them in stock.

English Walnut (Native)

Similar to it's American counterpart English Walnut is also adored for it's deep rich colour, beautiful, dense and tight grain. The end grain sands to a beautiful smooth finish, while colours range from a creamy white in the sapwood to a dark chocolate in the heartwood.

English Cherry (Native)

Stunningly variable in it's grain and colour. English Cherry can vary from an orangey tinge with an occasional exquisite green streak to a pale pink. This creates some extraordinarily unique looking chopping boards.

Brown Oak (Native)

A deep, chocolate brown colour that is unbelievably still Oak. While varying from light to very dark brown within the same tree we end up with boards in a wide variety of shades.

Imported Timbers

American Black Walnut

Adored for it's deep rich colour, black walnut is a beautiful, dense and tight grained timber. The end grain sands to a beautiful smooth finish, while colours range from a creamy white in the sapwood to a dark chocolate in the heartwood.

American Maple

Impressive durability with a smooth grain pattern. Maple is an exceptionally weighty timber which grows with a consistent light cream colour.

American Cherry

Initially light pink in colour which darkens over time to a rich reddish hue. The wavy unpredictable grain screams texture and can transform a boards surface in a way you will not see in our other species.

Special Timbers

Other Species

Occasionally we source other species such as Wenge, Purple Heart, Iroko, and a few other speciality woods.

Ranges

Original

Where it all began; our original range is a firm favourite here at Skinner Designs. It features one species of wood sequentially glued together in a traditional brick pattern using square blocks. You cannot go wrong with this original design.

Stripy

Quite simply, stripy boards are created by gluing together various species of wood in alternate patterns. These boards can be very eye catching when you pair a dark wood such as walnut with a species much lighter like maple.

Border

A fairly new addition to our range of boards. This style of chopping board is made using a variety of contrasting woods each bordering the previous species of wood creating a unique bordered look.

This can work well with two or more wood species.

Modernist

Our Modernist boards are made by gluing multiple species of wood together. The glued panels are then processed a further six times. Each resulting cut randomising the pattern, resulting in a wonderful modernist chopping board.

Perspective

Forced perspective chopping boards are made by aligning particular shades of timber in clever ways creating a sense of depth or illusion. Many hours go into assembling the correct colours to form the perspective look.

Special

Our newest range, these are one of a kind boards which are individually crafted works of art. You definitely will not want to be cutting on these!

Thin

We end up with a lot of off cuts that are generally too small to use. Rather than discarding these pieces we now turn them into thin and generally smaller sized chopping boards at discounted prices. Due to their thin nature they can be more prone to warping/cracking so are not covered by a guarantee. Keeping these boards as dry as possible will help mitigate any movement.

Inlay (coming soon)

We are currently experimenting with custom inlay chopping boards that we will hopefully be able to offer in the near future.

(Art) Deco (coming soon)

We are currently experimenting with Art Deco styles of chopping boards by mixing variety of figured woods in various forms to create art Deco inspired patterns.

Sale

With wood being a natural material we do encounter defects such as knots and cracks. Occasionally some of these defects are found in our finished products. If found on the cutting surface, the boards are listed under our sale range and will have a short description describing the defect and it's effect on the board.

Styles

CLASSIC

Ergonomic Design - Recessed Handles - Rubber Feet

STANDARD

Clean Design - No Handles - Rubber Feet

JAPANESE

Sleek Design - Four Tapered Sides - No Handles - Rubber Feet

ROUNDED

Rounded Design - Rounded Edges & Corners - No Handles - Rubber Feet

SLIMLINE

Minimalist Design - 30mm Thick - No Handles - Rubber Feet

DOUBLE SLOTTED

Double Design - Two Working Sides - Slotted Handles - No Feet*

DOUBLE PLAIN

Double Design - Two Working Sides - No Feet*

*When using the 'DOUBLE' range of chopping boards we advise placing them on a soft surface such as a small towel to prevent unwanted damage to both the board and work surface. Using a soft towel will also help to stop the board from moving during use.

*While we do offer double sided boards we do strongly recommend the use of feet as this allows airflow around the board and keeps it more stable when in use. We recommend to flip a double sided board regularly and store it on it's side.

Cleaning

Due to the porous, cellular nature of this natural product, and the glue used to join the pieces, certain cleaning techniques should be avoided. Soaking in water will permanently damage your board. Wood will quickly absorb water, which will cause it to swell, crack, or warp. The glued pieces will then have a tendency to separate.

For health and safety, always begin food preparation with a clean surface and tools.

For clean-up after light use, such as preparing vegetables, wipe down your wood cutting board with hot, soapy water. Wipe up any excess water quickly and pat dry with clean paper towels.

For foods such as: poultry, seafood, and meat, we recommend using an antibacterial spray. Follow the same cleaning routine as above then spray the surface with disinfectant applying it to all sides. Leave for a few minutes, then pat dry with clean paper towels.

To prevent bacterial cross-contamination of foods, a thorough clean-up of your chopping board is a must after use. We strongly recommend using separate boards for particular foods where possible.

Maintenance

All wooden items with constant contact with food and water need regular maintenance in order to keep them looking and behaving at their best. For our chopping boards all that is required is monthly oiling. During the winter months we recommend reducing the time between oiling to two-three weeks as the dry air causes the board to dry out quicker. Our pharmaceutical grade, food safe, pure mineral oil is applied liberally to the surface of the board and left to soak in overnight. The oil penetrates deep into the wood pores making your board become more resilient to liquids.

We also offer a board wax which is a special blend of the same high quality mineral oil but with the addition of natural filtered beeswax. The wax has a soft butter like consistency and is easily wiped onto the board and left to soak in overnight.

Our wax greatly improves the woods ability to repel water by filling the wood pores as well as giving your chopping board its glossy look back. This can also be applied monthly.

Warranty

All of our chopping boards have a one year guarantee which covers manufacturing issues or wood defects such as cracks and splitting.

As mentioned in our wood movement section, wood can expand and contract by small amounts depending on the levels of moisture in your home. This small level of movement usually goes unnoticed with boards that have feet. The feet increase grip, reduce the amount of contact area to the work surface, while increasing air flow under the board and keeping moisture levels balanced.

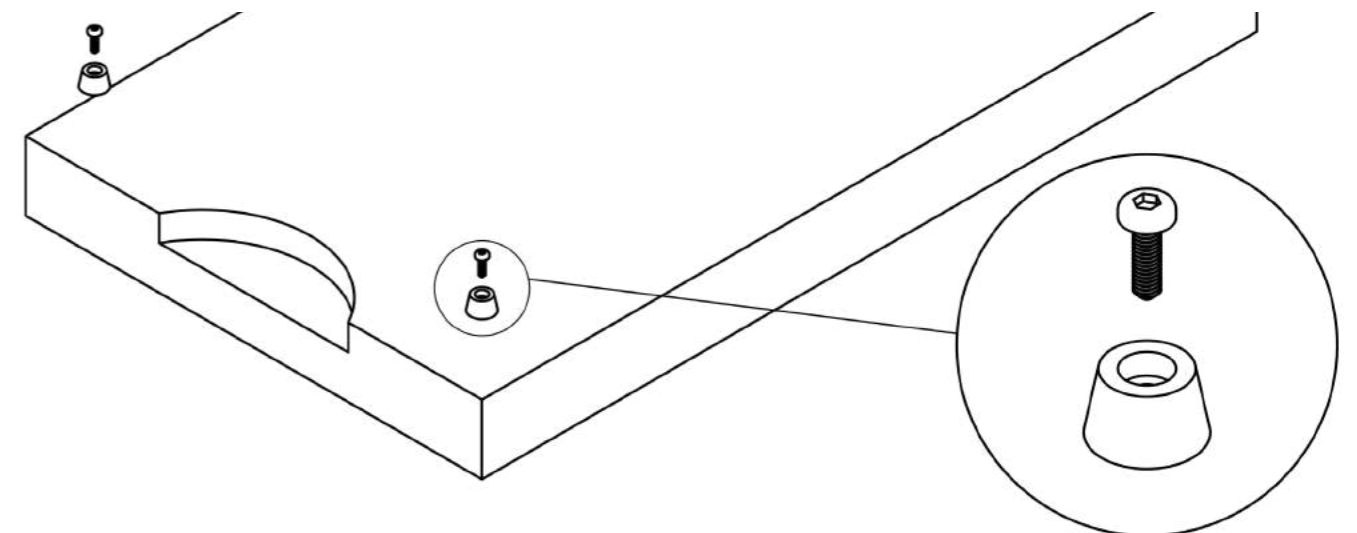
With double sided boards however, movement is more noticeable as they are placed directly on the work surface. Even a very small amount of wood movement will make the board unstable. This is why we recommend they are placed on a soft towel during use.

This movement is not covered under our warranty.

Once a board has made it through a full year in your home it has passed through the winter months where the air tends to be drier due to central heating, which can cause the board to shrink. Then through the summer months where warm air brings higher humidity this will cause the board to expand. After this one year period any defect would have become apparent and you can expect with regular maintenance and following our best practices guide that your chopping board will last a long time.

Adjusting the Feet

During our quality control we check the levelling of the feet using a surface plate which ensures that the board will not wobble on a flat surface upon arrival. Overtime as the wood moves you may need to adjust the feet a small amount. This can be done by turning two diagonally opposite screws 1/4 turn at a time. Tightening the screw reduces the foot height while loosening the screw will achieve the opposite.



Packaging

We are strong believers in eco-friendly packaging. We are slowly migrating to almost plastic free, easy recyclable packaging. Currently we source and re-use cardboard from companies that are throwing away packaging from their own deliveries. We sort and re-use as much as we can a second time before they are sent to you and can then finally be recycled. With an increase in demand we are now moving towards Skinner Designs personalised boxes and packaging in order to streamline our delivery process and to create a more professional looking finished product.

Ordering

Ordering couldn't be simpler, just visit our website for all of our made to order options including personalisation and engraving. See our wide range of in-stock chopping boards ready to post straight away.

Approximate Lead Times - as of March 2022

Made to Order - Two to three weeks

In Stock - Three days

Personalisation- Plus three days

If you require a quick turn around or a bespoke chopping board please get in touch and we will try to do our best to meet your needs.

Returns

In the unlikely event you would like to return your chopping board it would fall in either of these two categories.

Customer Return

If the customer changes their mind and would like a refund they must return the item in the same original condition and packaging. We can organise a return label for you. The customer will then receive a refund minus post and packaging each way after we have received the parcel. There may be a re-stock fee however this will be agreed during the return.

Faulty Product Return

In the unlikely event that an item is delivered damaged, faulty or incorrect we will take full responsibility and organise a return, replacement of goods or a refund. If an item fails within the warranty period as listed under our warranty section we will also replace or refund the item upon receiving it back.

Personalisation / Engraving

Personalising one of our beautiful chopping boards makes a perfect gift great for:
Wedding - Anniversary - Birthday - Special Occasion - New Home - Mother/Father's Day

We offer a full range of custom designs for every occasion which can be engraved onto any side of the chopping boards as well as on the top surface if required. We can engrave both made to order and in stock chopping boards except the Japanese style board sides due to the tapered edges.

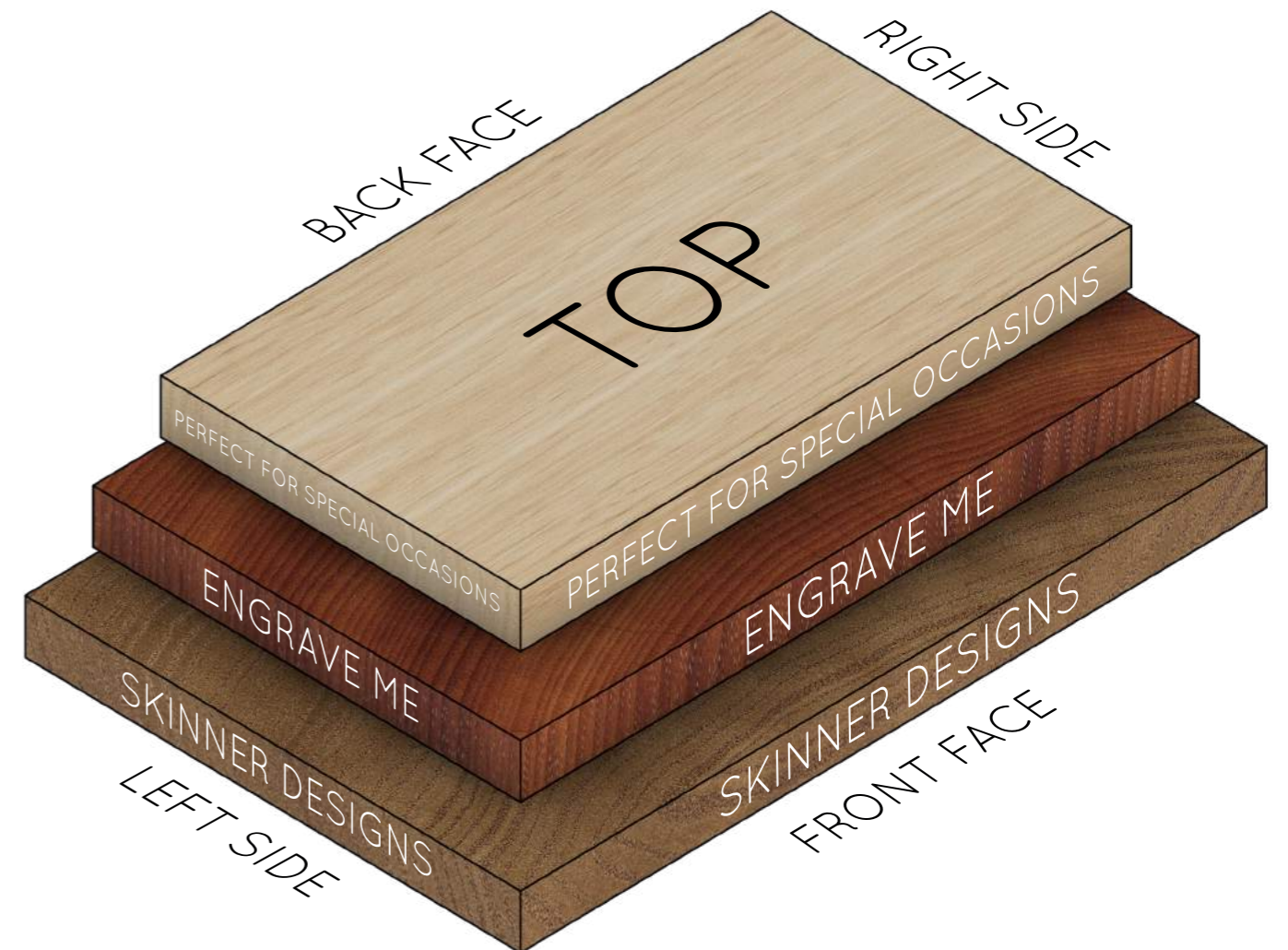
Please add the engraving option along with your chopping board via our website and let us know the following details:

1. What you would like to have engraved.

2. Location of the engraving.

If you have any specific requirements please let us know.

Upon ordering, we will be in touch with a selection of designs for you to choose from. Finally, once a design is agreed on we will then engrave your board. Our engravings are made by a dedicated computer controlled laser meaning we can engrave very fine text and images with great clarity onto our chopping boards.



Wood Movement & Best Practices

Wood is a fantastic natural material but it is not without it's pitfalls.

Water, humidity, heat and direct sunlight can heavily effect wood causing it to shrink, bow, crack, expand and bend. Think of wood like a sponge, as it takes on water it wants to expand and grow, as it loses moisture it wants to shrink. As well as regular waxing and oiling here are our best practices you can do to extend the life if your chopping board:

Dry the surface after use

After using the chopping board it is best to immediately dry it in order to reduce the likelihood of liquids soaking into the surface.

Avoid the dishwasher

Dishwashers will cause the wood to expand and the glue to fail due to the excessive heat and chemicals used.

Do not soak in the sink

Soaking wood will cause it to expand and warp considerably.

Avoid harsh chemicals

Chemicals like bleach will degrade the wood surface causing glue and fibre damage. Follow our cleaning guide on how to clean your board safely.

Clean the surfaces immediately after use

Some foods like to stick to the surface of the chopping board. By cleaning these off as soon as possible you will reduce the chance of bacterial growth.

Keep out of direct sunlight

Direct sunlight will dry out the board's surface causing it to shrink and will inevitably bow the board.

Monthly oil & waxing

Oil and wax will stop water soaking into the surface of the board and is the first and best defence against water ingress.

Avoid excessive heat

Keep hot pans off the surface as excessive heat could will cause the wood to burn.

Sharp knives

Use only sharp knives on your chopping board. Blunt, damaged, serrated or bread knives will tear the fibres of the wood causing irreparable damage that won't heal with oil or wax. Sharp knives will slide between the fibres and become almost invisible on the next oil & wax cycle.

Raw meat

While you can use wooden chopping boards for meat or fish. It is best to keep these boards dedicated to these foods and have an additional board for fruit and vegetables to reduce contamination.

Double sided boards

Due to not having feet, regular flipping and storing the board on it's edge is recommended in order keep the moisture levels balanced per side. Always use a soft towel under the board to help keep the board stable.

Increase maintenance in the winter

With the central heating on in your home the air will be considerably drier. This will cause your board's surfaces to dry out a little quicker. Therefore, we recommend to oil your board more frequently.

Applying Oil & Wax

To apply the oil or wax make sure your board has been cleaned thoroughly on all sides and is completely dry. Apply to all surfaces and edges as treating one side only could warp the board due to a difference in moisture levels. Once applied, oil or wax is best left overnight as it needs a chance to soak into the pores of the wood.

Step One

Place the board on a surface which can resist oil spills and any excess oil or wax can be mopped up easily.

Step Two

Pour some oil or wipe some wax onto the bottom surface of the board and spread it around in a circular motion using a folded paper towel. There should be a thin film across the surface of the board, you may need to add more oil or wax if necessary. Then leave to soak in.

Step Three

Flip the board over and repeat step two, this time also wiping over the edges of the board. Again leave to soak in.

Step 4 (If using Wax)

Buff the surfaces using soft paper towel or dedicated chopping board soft buffing cloth.

Last Step

Wipe any excess oil or wax off the surfaces using paper towel.

Receiving your End Grain Chopping Board

Your new End Grain Chopping Board will arrive freshly oiled, please be careful when handling it as you may find it slippery and the oil can stain some surfaces.

Step One

Find a location where your beautiful new chopping board will live. Make sure it is out of direct sunlight and away from any heat sources.

Step Two

Supplied with your board will be some chopping board wax. Before first use we recommend waxing the board following the instructions found above.

Step Three

After waxing wipe your board down before first use with an antibacterial spray, then pat dry with a paper towel. Your board is now ready to use.

Step Four

We recommend that you leave your chopping board on its edge, out of direct sunlight when not in use for at least two weeks. This will allow both the top and bottom surface to become acclimatised to your households humidity evenly and prevent any warping.

You may notice your chopping board starts to expel some excess oil in the first 24 hours. This is perfectly normal and is caused by the wood adapting to the warmth of the room which forces the oil from the pores of the wood. You may want to place some absorbent material under the board to soak the oil up initially.



Personalisation via Laser Engraving

Personalisation via Laser Engraving



Wood Species: American Black Walnut



Wood Species: American Maple



Style: Standard



Style: Classic



Style: Slimline



Style: Classic



Style: Standard

Wood Species: English Oak



Wood Species: American Cherry



Style: Japanese



Style: Double Slotted



Style: Classic



Style: Slimline



Style: Standard

Wood Species: English Cherry



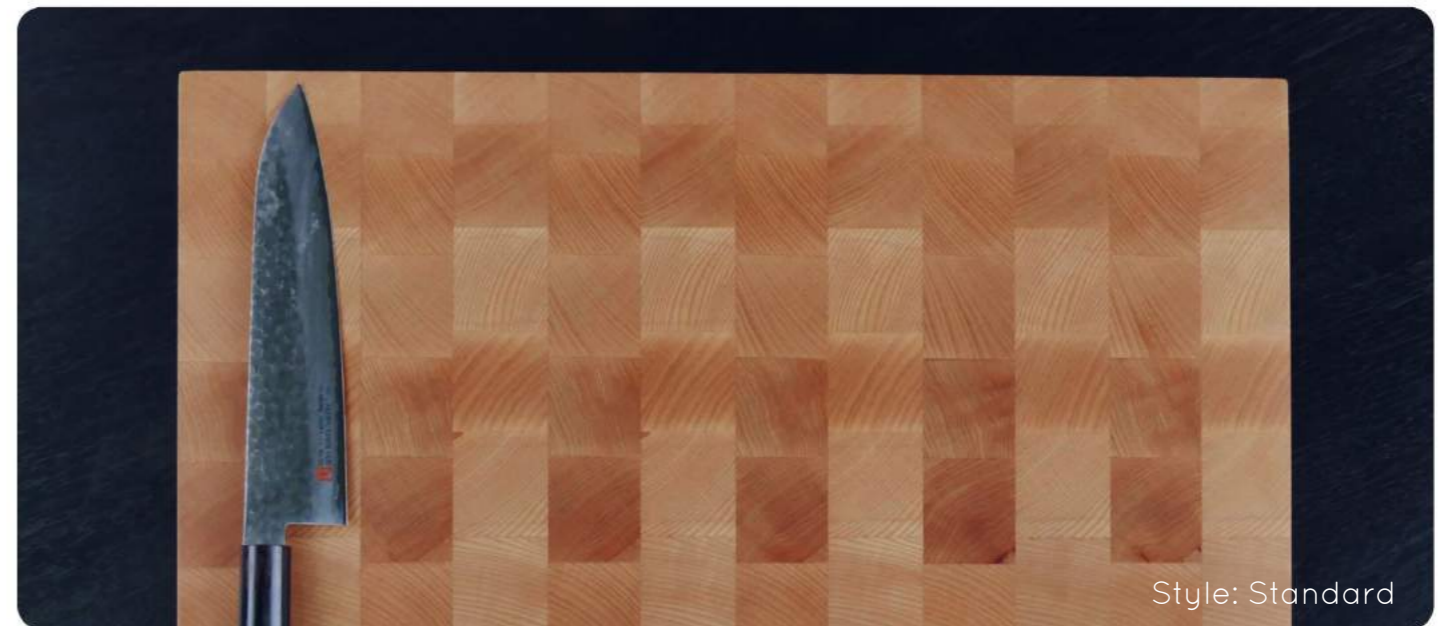
Wood Species: Brown Oak



Style: Slimline



Style: Classic



Style: Standard



Style: Japanese



Style: Standard

Wood Species: European Beech



Style: Standard



Style: Standard



Style: Standard



Style: Standard



Style: Standard

Range: Modernist



American Walnut / American Maple
Style: Classic



English Oak / American Walnut / American Maple
Style: Standard



American Walnut / American Cherry / American Walnut / American Cherry
Style: Standard



Brown Oak / American Maple
Style: Slimline



Maple / Walnut / Maple
Style: Classic



American Walnut / Maple
Style: Classic



English Oak / American Maple
Style: Slimline



American Cherry / American Maple
Style: Standard

Range: Border

Range: Border



English Cherry / Brown Oak
Style: Standard



English Cherry / American Walnut
Style: Classic



American Walnut / Maple
Style: Japanese



English Oak / American Walnut
Style: Classic



Beech / Iroko / Cherry / Walnut
Style: Standard



English Oak / American Walnut
Style: Slimline



American Maple / American Walnut
Style: Slimline



English Oak / Brown Oak
Style: Standard

Range: Stripy

Range: Stripy

Jamie at Skinner Designs

Jamie has always had a love for carpentry and could often be found playing with tools and a toy work bench from the age of three! Jamie is a maker at heart and loves nothing more than being creative and designing new products.

Early in 2016 Jamie began a journey starting his own business primarily focusing on End Grain Chopping Boards. Starting with just a few items listed on his small Etsy Store; Jamie now has his own website with as many as one hundred boards available as well as made to order options. Skinner Designs has now expanded into high end furniture and more!

