



BLANCO

READY FOR CULINARY BLISS?

**THANK YOU FOR PURCHASING A
BLANCO INTEOS WORKSTATION
SINK WITH OUR STACK & STORE
ACCESSORY SYSTEM!**

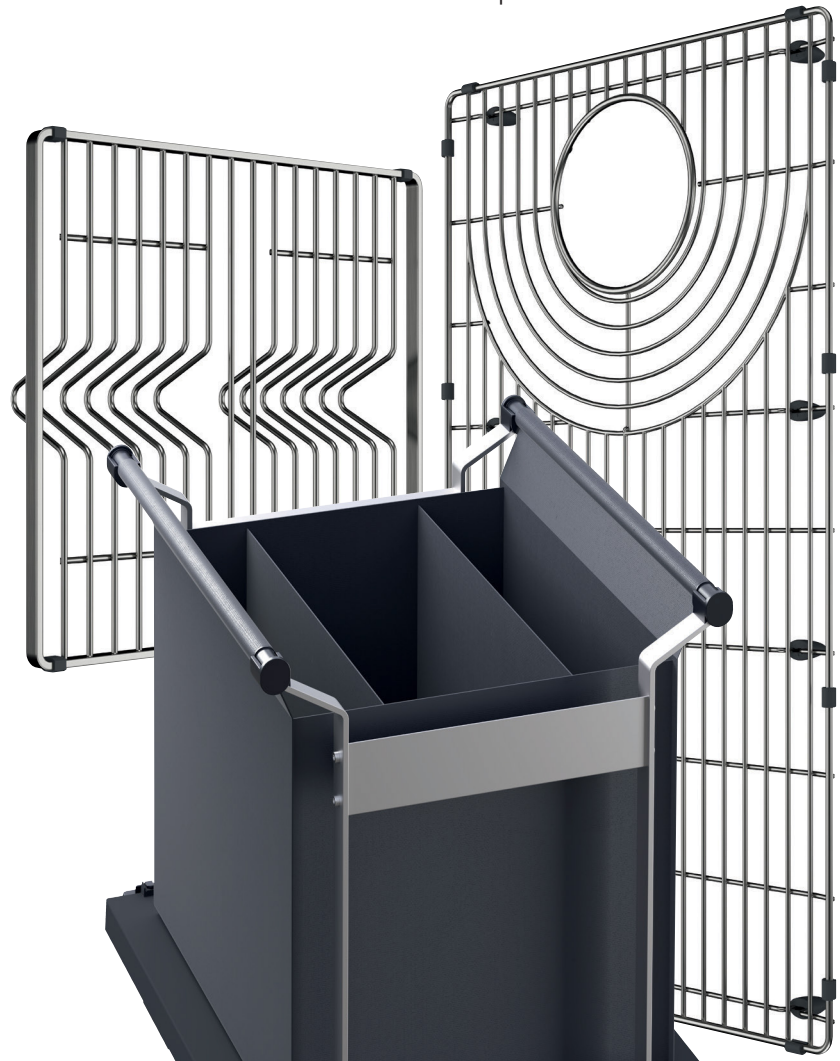
WHAT'S INCLUDED:

- **Ash Cutting Board:** become a meal prep pro
- **Accessory Holder:** the home sweet home for colanders, trays and dish rack
- **Large Colander:** perforated bottom drains like a dream
- **Stackable** accessories save space

GO BEYOND THE BASICS

SIMPLIFY YOUR CULINARY EXPERIENCE
WITH EVEN MORE ADAPTABLE
ACCESSORIES:

- **Double duty rinsing:** fit two Small Colanders side by side in Accessory Holder
- **Your sink's superhero:** add a Bottom Grid to protect and provide a level work surface
- **Prep, bake and serve:** with our oven-safe Large and Small Stainless Steel Trays
- **Serve with style:** use small or large trays to serve food right from your workstation
- **Cleaning made easy:** with a heavy-duty, dishwasher-safe Dish Rack
- **Store accessories** neatly under your sink in the Organizer Bag XL 40



CLEANING AND CARE

STAINLESS STEEL GRIDS, TRAYS, COLANDERS & DISH RACK

Are dishwasher-safe or can be cleaned using mild dish soap and warm water.

ASH CUTTING BOARD

- **After each use**, clean the wooden cutting board promptly to prevent the growth of bacteria and the absorption of food odors. Remove any food particles using a non-abrasive sponge or cloth with warm water and mild dish soap.
- **Never use harsh chemical** cleaners such as bleach. Sanitize the cutting board by wiping it with a mixture of water and white vinegar (1 part vinegar to 4 parts water). Rinse and dry it afterward.
- **To remove strong odors**, such as garlic or onions, rub the surface of the cutting board with a half-cut lemon or a paste made of baking soda and water. Rinse and dry as usual.
- **For tough stains**, sprinkle coarse salt or baking soda on the board and scrub it using a lemon.



REGULAR MAINTENANCE

Simple routine maintenance will help extend the lifespan of your INTEOS cutting board. If the wood starts to appear dull, apply a coat of food-grade mineral oil or conditioner. This will help protect the cutting board from moisture, prevent cracking, and enhance its natural color / grain pattern.

- **Never leave the cutting board in contact with water**, this is one of the primary causes of damage.
- **Never put the cutting board in the dishwasher**. The heat and moisture will damage the board.
- **Never fully submerge the cutting board**. The board will absorb water and warp or crack. After cleaning, promptly pat the board dry with a clean towel. To ensure proper airflow around the entire board, prop it upright on its side or use a drying rack.
- **Never let the board dry laying flat** as this uneven drying can cause the board to warp.

WARRANTY

BLANCO AMERICA INC. and BLANCO CANADA INC. are pleased to offer a 1 Year Limited Warranty with all BLANCO INTEOS accessories in interior single-family domestic and multi-residential installations. BLANCO warrants its INTEOS accessories to be free from all proven manufacturing defects in material and workmanship. Proper use, care, and maintenance of INTEOS accessories must be adhered to. BLANCO will repair or replace any accessories supplied by BLANCO that is proven to be defective under normal use.

Scan QR code and
register to activate your
sink's warranty.



For any warranty claims, please send all information (details of the defect, proof of purchase, name, address, phone number, and email address) to BLANCO at:

BLANCO AMERICA	BLANCO CANADA
If you live in the USA and need product assistance, please call our toll free number at 1-800-451-5782. Monday thru Friday between 8:30am - 6:00pm (EST). Or visit our website at www.blanco.com/us-en/service/contact-us/	If you live in the Canada and need product assistance, please call our toll free number at 1-877-425-2626. Monday thru Friday between 8:30am - 6:00pm (EST). Or visit our website at www.blanco.com/ca-en/support/contact-us/