

Save these instructions as they may contain important warranty and maintenance information.

Kohler Sink Accessories turn your Entertainer sink into a complete beverage preparation center. The handy ice tray, condiment trays, strainer cup, and cutting board makes mixing drinks and cleaning up easy. To keep your accessories looking like new, read these important instructions.

ICE TRAY, CONDIMENT TRAYS, STRAINER CUP

TO INSTALL ICE TRAY BUMPERS . . . Attach ice tray bumpers to the underside of the rim of the ice tray. The bumpers will prevent tray movement or damage to the sink.

Your ice tray, condiment trays, and strainer cup are made of a durable plastic. To keep them looking like new, please follow these recommended use and care instructions. This material is dishwasher safe.

- **DO NOT** use scouring pads, abrasive cleaners, harsh detergents or solvents to clean your accessories. Non-abrasive cleaners (409, Fantastic, Dow Spray Cleaner) can be used to clean heavily soiled areas—but must be rinsed off immediately.
- **DO NOT** place hot cooking utensils into the ice tray, condiment trays, or strainer cup.

CUTTING BOARD

Treat your cutting board as you would treat any fine wood cutting board. Your new cutting board has been treated with an oil finish. Through repeated use, the protective oils will be washed away or evaporate. To preserve the lasting beauty of your wood cutting board, apply a liberal amount of warm mineral oil or cutting board dressing once a month or whenever the finish begins to look dull. The oil finish will restore the luster of the natural wood, and protect the wood from moisture damage.

- **DO NOT** clean your cutting board in a dishwasher. Also do not soak, or expose the cutting board to direct heat.
- **DO NOT** use your cutting board as a drain board for dishwashing. Avoid prolonged exposure to water.
- Sponge clean with a mild soap and warm water. Rinse quickly with cold water and dry immediately.

