



End grain maple board, ideal for cutting non cooked meat.



Advantages

- Ideal size board for cutting non cooked meats.
- The groove retains the meat juice avoiding to get it overflowing of the board.
- The end grain construction is ideal for the cutting. The fibres absorb the knife blade shock so keeps them sharpened longer.
- The end grain construction keeps the board surface smooth longer.
- Made of Canadian hard wood.
- The board is oil treated to keep the moisture of the wood.
- We recommend a treatment of the board with vegetal oil every 3 months for a long lasting quality .

The wooden cutting boards are perfectly adapted for fruits, vegetables, meats and bread cutting One board is not enough, one board for each type of food. Richelieu offers a complet line of boards according to your needs.

HOW TO TAKE CARE OF YOUR CUTTING BOARD :

- DO NOT SOAK IN WATER
- HAND WASH WITH WARM WATER
- DO NOT PUT IN DISHWASHER
- DO NOT USE SOAP
- VEGETABLE OIL MAY BE APPLIED REGULARLY TO PREVENT DRYNESS

Code	Description	Dimensions H x D x W
115545150	BUTCHER BLOCK 1,5X12X16 MAPLE	1 1/2" x 12" x 16" (38x305x406mm)