



### Grooved wooden cutting board for cooked meat



#### Advantages

- Ideal dimensions board for the cooked meat cutting.
- The groove retains the meat juice avoiding to get it overflowing of the board
- The laminated construction offers the advantage of having a uniform thickness and a regular cutting surface.
- 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 W x D
340010150	MEAT BOARD GROOV.3/4X16X20 MPL	3/4" x 16" x 20" (19x406x508mm)