



### Maple cutting board for bread



#### Advantages

- Ideal dimensions for the bread cutting.
- The grooves retains the bread crumbs helping the cutting and avoid the crumbs to overflow the board.
- Equipped with an handle to facilitate the handling.
- A groove allows to store the cutting knife for easy access.
- 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
340016150	BREAD BOARD 3/4X16X10 MAPLE	¾" x 16" x 10" (19 x 406 x 254mm)