


Pastry board in maple

Advantages

- Ideal dimensions for a pastry board.
- Huge surface to roll pie crust for example.
- 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 D x W
340252150	PASTRY BOARD 3/4X16X22 MAPLE	¾" x 16" x 22" (19x406x559mm)