



Grooved cutting board in maple, ideal for cutting roasts.


Advantages

- Ideal dimension for meat roasts cutting.
- The grooves collect the cooking juices avoiding to overflow 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 D x W |
|------------------|---------------------------------------|--|
| 343812150 | ROAST BOARD 3/4X11,75X17,75 MP | 3/4" x 11 3/4" x 17 3/4" (19x298x451mm) |