



Cutting board with handle in maple, ideal for French baguette.



Advantages

- Ideal dimension for baguette cutting. Allows to cut the baguette over its entire length.
- Offers a handle to help to a better handling.
- Grooves that collect the bread crumbs avoid 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 complete 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
340330150	BAGUETTE BOARD 3/4X5X24 MAPLE	¾" x 5" x 24" (19x127x610mm)