



HENDI

Tools for Chefs

Bread board code: 505007

Before first use:

- Treat the board with food-grade mineral oil or a dedicated cutting-board oil.
- Apply the oil evenly to all surfaces, allow it to soak in, and wipe off any excess.
- Do not use peanut, sunflower, olive, or other cooking oils, as they may become sticky or rancid.

Cleaning and maintenance:

- Do not clean the board in a dishwasher or leave it soaking in water.
- After each use, clean the board by hand with warm water and a mild detergent.

- Rinse thoroughly and dry immediately with a clean cloth.
- Leave the board standing upright until completely dry.

Occasional deep cleaning:

- Sprinkle coarse sea salt over the board and add a small amount of lemon juice.
- Scrub using circular motions, leave for 5–10 minutes, and rinse thoroughly with warm water.
- Leave the board standing upright until completely dry before applying oil again. Made of solid beech wood. Both sides suitable for cutting.



SPECIFICATIONS

Colour	Wood light
Not suitable for	Dishwasher
Marketing Packaging Type	Sticker
Length (mm)	340
Width (mm)	200

Marketing Packed per	1
Thickness (mm)	14

TRANSPORT SPECIFICATIONS

EAN	8711369505007
Intrastat code	44199000
Quantity per export carton	10
Sales units per pallet	660
Export carton length (mm)	355

Export carton width (mm)	210
Export carton height (mm)	158
Plastic packaging (gram)	5
Country of origin	Belgium
GS1 Packed per	1
Gross weight (kg)	0.7