

Bread cutting board code: 505502

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 rubberwood.

Removable grid – horizontal rifling.

4 non-slip feet ensuring stability during cutting.

Not dishwasher safe.

- + Removable grid for gathering and easy removal of breadcrumbs
- + Non-slip feet
- + Made of wood – natural and durable
- + Not dishwasher safe.



Code	LxW	Height as thickness (W)
505502	475x322	20