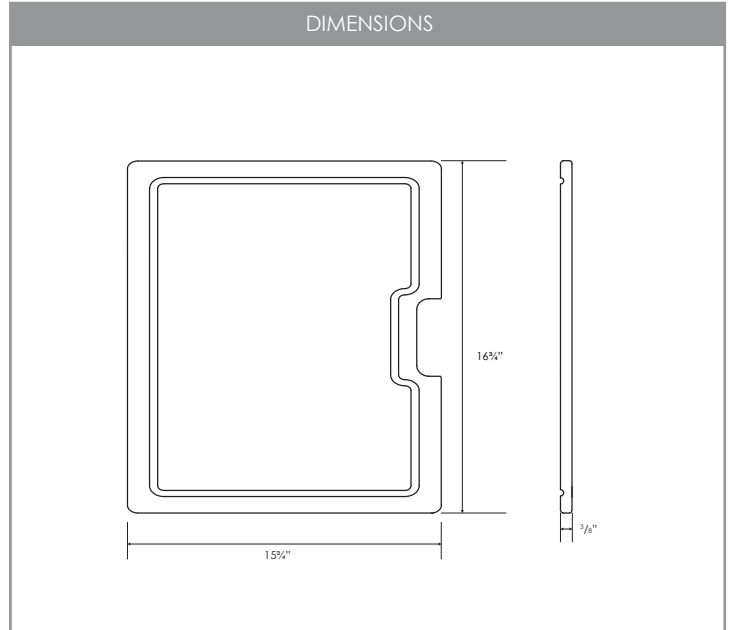




# WORKSTATION SINK BLACK CUTTING BOARD

A-930  
WOOD FIBER BOARD



<p><b>COLOUR</b></p> <p>BLACK (BK)</p>	<p><b>ECO-FRIENDLY</b></p> <p>TOXIC-FREE</p>	<p><b>FITS WORKSTATION</b></p> <p>PROVIDES EXTRA SPACE</p>	<p><b>EASY TO CLEAN</b></p> <p>JUST WASH WITH WARM WATER</p>	<p><b>JUICE GROOVE</b></p>	<p><b>MULTIPURPOSE</b></p> <p>PERFECT FOR CUTTING FRUITS, VEGETABLES, AND MORE.</p>					
<p><b>MATERIAL</b></p> <p>MADE OF WOOD FIBER - BPA FREE</p>	<p><b>PRODUCT DIMENSIONS</b></p> <table border="1"> <tr> <td>Length (L)</td> <td>16 3/4"</td> </tr> <tr> <td>Width (W)</td> <td>15 3/4"</td> </tr> <tr> <td>Thickness (T)</td> <td>3/8"</td> </tr> </table>		Length (L)	16 3/4"	Width (W)	15 3/4"	Thickness (T)	3/8"	<p><b>SAFE ON KNIVES</b></p> <p>KEEPS A RAZOR EDGE ON YOUR FAVOURITE KNIFE</p>	<p><b>EXTRA LARGE AND THICK</b></p> <p>PROVIDING EXTRA DURABILITY, MANEUVERABILITY &amp; EASY STORAGE</p>
Length (L)	16 3/4"									
Width (W)	15 3/4"									
Thickness (T)	3/8"									

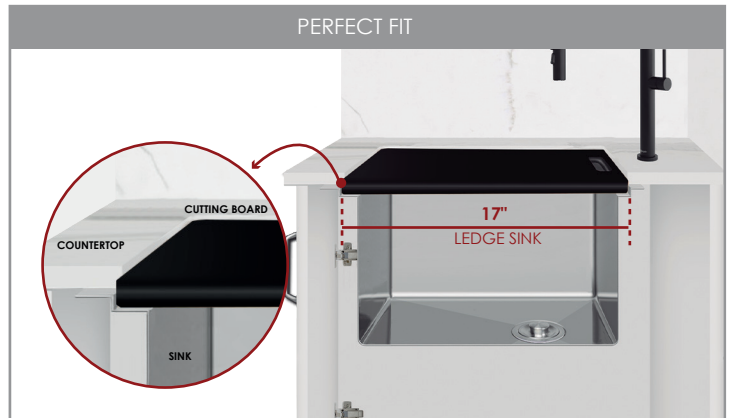
**PRODUCT CARE**

To clean a resin cutting board:

1. Hand wash your board under warm water and scrub it with a sponge.
2. Sanitize or disinfect your board from time to time. Soak a cloth in a solution of half water, half white vinegar, then wipe both sides of the board.
3. Dry the board in a vertical position.

For best care of your resin cutting board, avoid:

1. Washing your board in the dishwasher.
2. Using hard chemicals, like bleach.
3. Soaking in water.



**WARRANTY**

This product is covered by a year warranty. Consult our website for complete details.