



Prestige®
EST. 1938

The acacia is an extremely hard and durable wood, ideal for the demands of daily use. Its rich tones will make it a spectacular complement to your kitchen.

MAINTENANCE

To maintain your bread cutting board, apply oil regularly to preserve and enrich the wood. Apply a uniform coat, then remove excess with a cloth.

HAND WASH ONLY

Reasons to choose ...

Rich natural acacia wood

Easy to maintain and clean

Ideal for both preparing and serving food