

Description Quotation Information





Creation of heaven and earth Just add a wisp of wooden taste to the kitchen

PRODUCT INFORMATION

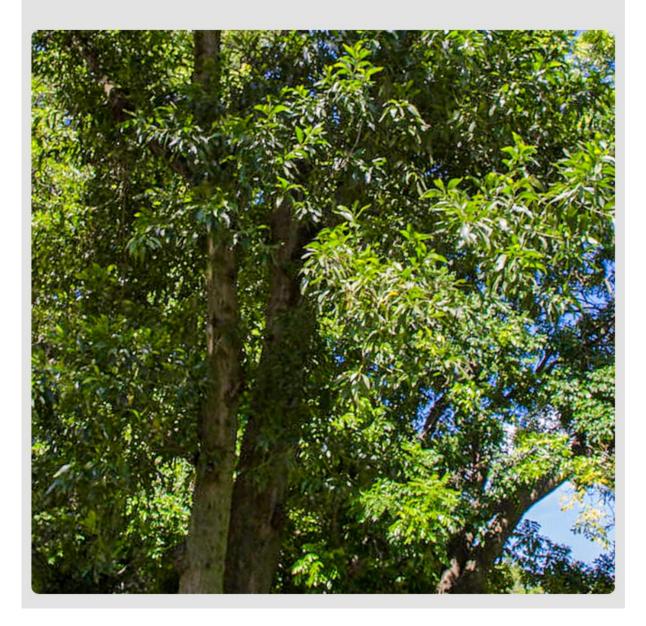
| ltem | Acacia | Wood | Cutting | Board |
|------|--------|------|---------|-------|
|------|--------|------|---------|-------|

- Material Acacia Wood
- Size 272×194×15mm
- Weight 446g
- THK 15mm



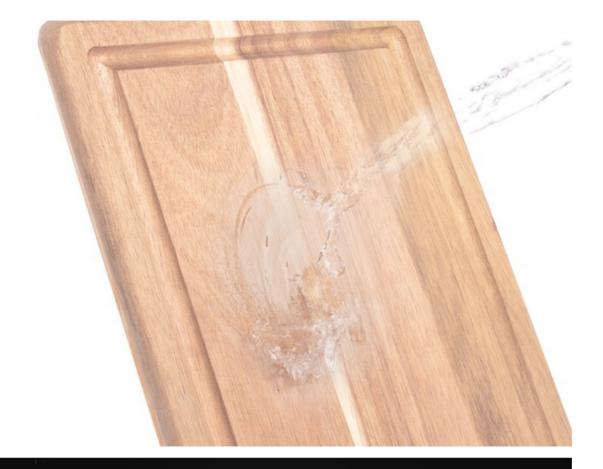
Preferred natural acacia wood Sophisticated materials

The craftsmen of Qipin have repeatedly tested and verified that Acacia wood is the best choice. Acacia wood contains a high proportion of vegetable oil, which is moist and not easy to crack. And the quality of moderate hardness and softness does not hurt the knife, not hurt the wrist, and is not easy to produce debris when chopping.



Seamless splicing Reduce bacterial growth and clean easier

Through high pressure technology processing on natural acacia wood, the cutting board is with high density, reducing bacteria breeding, easy to clean.



RECOMMENDATION

It's very worth purchasing with medium size, premium material, exquisite workmanship. All great for cutting breads, fruits, ingredients, or as a breakfast board.

Wooden wares always warm me in life A wooden spoon and a plate They are all parts of my life May it warm you too





There is no burr, only nitpicking





Burnish many times It's smooth and does not scratch hands





Thick and Durable

Using the cutting boards 1.5cm thick design Chopping vegetables and bones is more solid

Water Tank Design

Stop letting the juices run to the table





Light and Easy to Store



Small size Intimate non-staple food selection