



SERVING/CUTTING BOARDS AND TRAYS

Our serving boards are made entirely of not chemically treated beech and our highest quality manufacturing process is carried out without using glues or any other product that could be harmful in contact with food. Moreover, they are finished with a treatment which allows them to come into contact with food.

MAINTENANCE TIPS FOR SERVING/CUTTING BOARDS AND TRAYS

To ensure the proper use and a long-lasting life of the product, it is to be hoped that the following tips are respected:

- Don't wash it in the dishwasher, or leave it immersed in water;
- To clean them, it is recommended to use alcohol-based cleaners, or water and baking soda or water and antiseptic solutions (such as bleach);
- Don't store peels and boards next to heat or steam sources (such as oven chambers or bain-marie) or in outdoor areas.
- The treatment reserved to wooden trays or serving/cutting boards lasts more or less a year. So, it can't be applied to products if consumed or ruined. In that case, products must be replaced by new ones.

PRODUCT FEATURES



Suitable product for coming into contact with food. It is in accordance with Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006.

ISO9001:2015 and GMP-certified company Linea Dori 3000 srl-Registered and administrative office: Via di Vigna Girelli 48/b 00148 Rome, Italy- Tel/Fax +39 0665671626-www.lineadori.com-www.fornieridori.it-www.ilpizzarello.com- VAT No IT10215691006- REA No 1218101.



100%-biodegradable product. It is made entirely with wood coming from European sustainable managed forests.



A "Made in Italy" product.