

WHAT TYPE OF CUTTING BOARD DO CHEFS PREFER?

WOOD BOARDS!

HERE'S WHY:

- WOOD IS IDEAL FOR CHOPPING AND CUTTING AND STANDS UP TO THE ABUSE OF VERY SHARP KNIVES. BETTER YET, BLADES RARELY BREAK ON THE SMOOTH SURFACE OF WOOD, UNLIKE PLASTIC BOARDS WITH A COARSE TOP.
- WOOD IS MORE RESISTANT TO BACTERIA. STUDIES SHOW THAT BACTERIA MULTIPLY QUICKLY ON PLASTIC IF THE BOARD IS NOT CLEANED IMMEDIATELY, WHILE THEY GROW MUCH MORE SLOWLY ON WOOD.*

THIS BOARD'S FOR YOU!

WITH ANY PURCHASE OF 20 OR MORE DOORS, CARON WILL GIVE YOU THIS PRACTICAL **SOLID WOOD CUTTING BOARD** (15¾" X 11¾" X 1¼") **FREE OF CHARGE** .** YOU CAN ALSO ORDER THEM AS A GIFT FOR YOUR LOYAL CUSTOMERS. CONTACT US FOR MORE DETAILS.

**THOROUGHLY WASH WITH HOT, SOAPY WATER AFTER EACH USE. DO NOT PUT WOOD BOARDS IN THE DISHWASHER.*

***CONDITIONS MAY APPLY. LIMITED TIME OFFER, BASED ON QUANTITIES IN STOCK.*



CARONINDUSTRIES.COM 1.800.463.7060

Thinks wood, thinks green

caron®