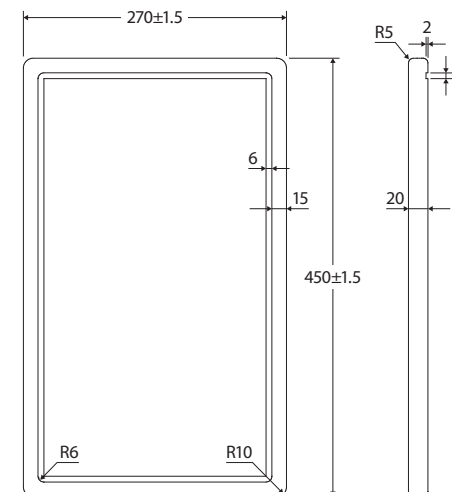
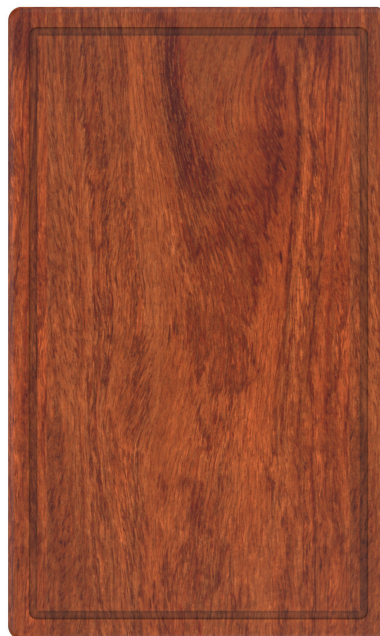


# Hana

## SINK CHOPPING BOARD

### Features

- Ideal for preparing ingredients or for use as extra bench space
- Made from treated timber
- Suits all HANA Kitchen Sinks



### Available in



Treated Timber

A26

### Cleaning & Care

- To clean, use hot water and dishwashing liquid with a brush or sponge. Wipe dry with a dry cotton cloth or paper towel.
- After cutting meat, clean with one-part white vinegar to four-parts water (or hydrogen peroxide). Soak cutting board in solution for a few minutes, rinse then dry with paper towel.
- To prevent the board from cracking or warping, do not soak for a long period of time (few minutes maximum).
- Not suitable for dishwashers.
- To maintain the surface, oil the board once a month using an oil such as Gilly's 250ml Chopping Board Oil and follow the instructions on the packaging.

While we aim to ensure specifications are correct at the time of publication, Fienza reserves the right to make modifications without prior notice. Physical colour may vary from image shown. All measurements are shown in millimetres. Always use physical product measurements for mark-ups and roughing-in as the technical drawing may differ from actual product received.