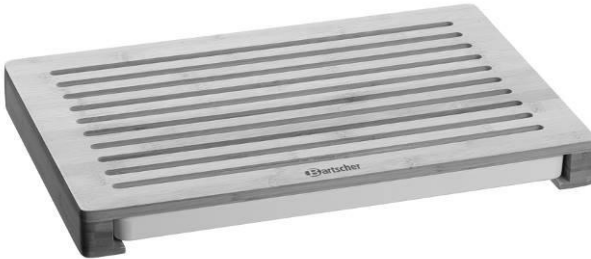
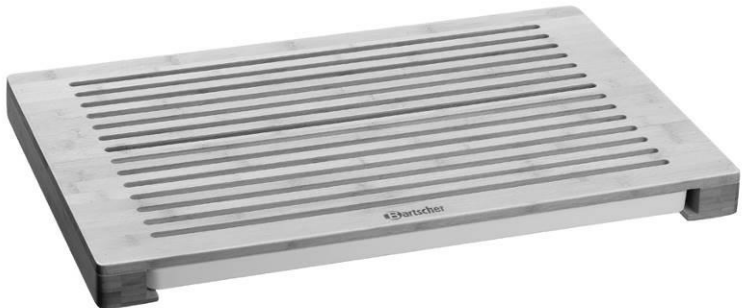


**KSM450**



**A120120**

**KSM600**



**A120121**

## Technical data

Name	Bread cutting board	
Code-No.:	<b>A120120</b>	<b>A120121</b>
Model No.	<b>KSM450</b>	<b>KSM600</b>
Material:	Bread cutting board: wood, crumb tray: melamine	
Realization:	<ul style="list-style-type: none"><li>▪ Colour of the bread cutting board: wooden look</li><li>▪ Integrated crumb tray, detachable; colour: white</li></ul>	
Dimensions:	W 450x D 300 x H 43 mm	W 600 x D 400 x H 43 mm
Weight:	1.68 kg	3.15 kg

We reserve the right to implement the technical modifications!

## Properties



- ❖ Fresh bread or crispy baguette – the integrated melamine crumb tray keeps the buffet clean.
- ❖ Easy cleaning: the detachable crumb tray
- ❖ Practical: the bread crumbs fall right into the crumb tray

## Maintenance instructions

- Unpack the cutting board and remove the packing material according to the environmental regulations.
- The board should be thoroughly cleaned before the first use.
- Remove the integrated **melamine crumb tray**, rinse it with warm water and use a soft cloth or sponge and mild cleaning agent.
- Clean the wooden bread cutting board with a soft, damp cloth and warm water with a mild cleaning agent. Rinse with clean water and wipe with a clean cloth to remove the leftover cleaning agent. Finally, dry the board thoroughly.
- To avoid using detergents for cleaning the wooden board, you can use a natural method of lemon and salt. Sprinkle the board with coarse salt and scour with a lemon half. Let sit for a few minutes and wipe the board with a clean cloth or sponge. In this way, the wooden board would be optimally cleaned using a natural method.
- Remember never to immerse or soak the wooden board in water as it may cause deformation or buckling. Do not clean the wooden board in a dishwasher.
- Do not use any caustic or abrasive detergents, steel wool or sponge scourer to clean the bread cutting board.
- Do not use any chlorine bleach or chlorinebased products.
- If you plan not to use the bread cutting board for some longer time, clean it thoroughly and dry following the instructions, and store it in a clean and dry place.