

ANDOVERSFORD SMALL END GRAIN OAK CHOPPING BOARD 300X200X50

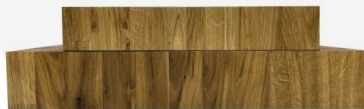
SKU: BDOAK-EG30020050OIL

£68.90 Excl. VAT

- 50mm thick oak - standing the test of time
- High quality food oil finish - enhancing and protecting
- End grain - the best for chopping
- FSC Oak - great ecological credentials



GALLERY IMAGES



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The Andoversford Small End Grain Oak Chopping Board 420x300x70 is part of our Andersford Range of end grain chopping boards. It is thick and chunky with clean lines. Not for the "weak wristed" this one's heavy at over 2kg but has convenient finger lifts for picking up. As with all end grain oak boards it looks beautiful and would grace any worktop, kitchen or counter display. Made from prime solid oak this chunky board is finished in food quality oil for a deeper natural colour. This classic design will stand the test of time and last and last...

End Grain is best for chopping

Any good chef will tell you the only real surface for chopping meat is an end grain chopping block. End grain is incredibly hard-wearing but won't dull your knives. End grain blocks also make ideal trivets for hot roasting pans straight from the oven.

It has a bigger brother in the [Andoversford Large Board](#)

You can also buy this as a set with the [Andoversford Oak Chopping Board Set](#)

ADDITIONAL INFORMATION

Weight	2.2 kg
Dimensions	300 × 200 × 50 mm
Wood	Oak
Colour	Natural
Finish	Oiled
Range	Andoversford
Handle	Finger Lifts
Options & Features	End Grain