

**Art.-Nr. 17-71709**

## **Grilling Plank**

Cedar

***Neumärker***<sup>®</sup>



### **Description**

The grilling on wooden planks stems from the Native Americans. The planks are simply soaked in water before they are placed onto the grid with your food on top. In this way your meals receive a very subtle taste of smoking wood. The cedar planks are especially suitable for salmon, fish and red meat and support the development of the strong smoky taste.

### **Technical data**



**Width x depth x height:**

298 x 139 mm