

Western Red Cedar Grilling Planks

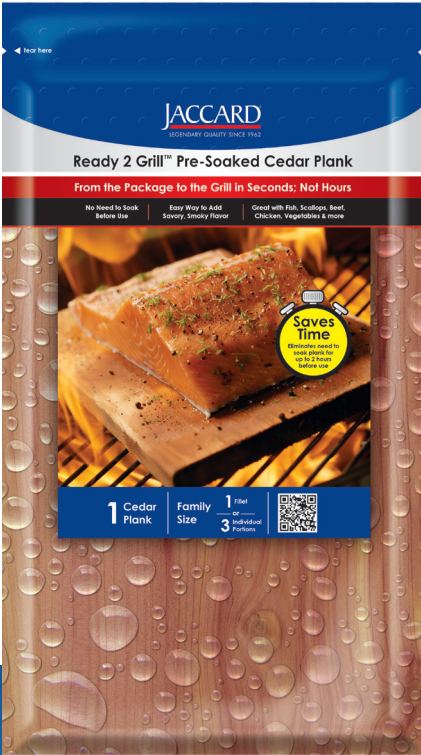
Plank grilling is a centuries old Native American technique that provides robust flavor, pleasing aroma and a moist, evenly heated cooking surface. The Western red cedar adds savory, smoky flavor; great with fish, beef, chicken and vegetables.

Available in 6 convenient configurations:

WORKS ON *any grill*

Our cedar planks are compatible with gas, charcoal, and ceramic grills.

Item #	Length	Width	Height	Weight	Pieces per pkg
201403	14.06	7.75	0.38	0.58	1 plank per pkg
201406	9.31	5.88	0.88	0.39	2 planks per pkg
201404	16.63	8.63	0.75	0.65	2 planks per pkg
201407	10.13	7.63	1.50	0.40	4 planks per pkg
201408	11	5.5	0.38	0.55	2 planks per pkg
201409	6	3.5	1.81	0.49	5 planks per pkg



Ready 2 Grill™

From the package to the grill in seconds, not hours; planks are **presoaked** with precise amount of water.



Seal N' Soak™

Soak tank packaging **eliminates need for soaking** container and weighing down the plank to gain full immersion. Simply add water to the package, seal and soak until plank is completely saturated.



Premium Plank

Premium red cedar planks from **U.S. forests**. Available in custom sizes, bulk packaged, and private label (MOQ's may apply).

201406 Ready 2 Grill™ Pre-Soaked Cedar Grilling Planks - small (2)

201403 Ready 2 Grill™ Pre-Soaked Cedar Grilling Planks - large (1)

201407 Seal N' Soak™ Cedar Grilling Planks - small (4)

201404 Seal N' Soak™ Cedar Grilling Planks - large (2)

201409 Premium Cedar Grilling Planks - small (5)

201408 Premium Cedar Grilling Planks - large (2)



Western Red Cedar is Recyclable and biodegradable.



Manufactured in a certified Food Grade facility.



Cedar used is from the most sustainable U.S. forests in the world.



No additives or chemicals used to treat planks.