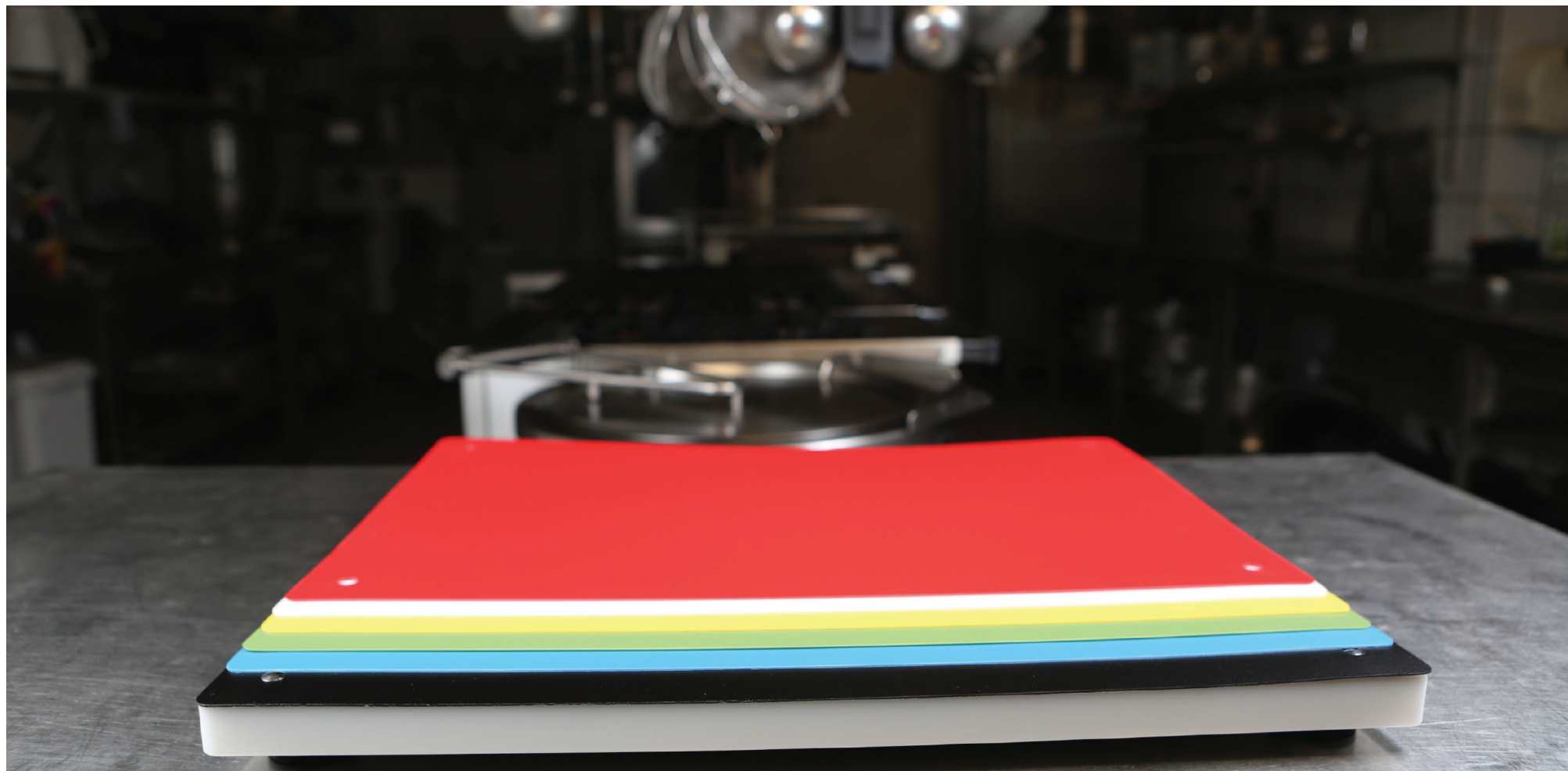


PROF BOARD





NO COMPROMISE

Profboard Pro Serie 270 is made to the professional Chef. The patented click system, makes it easy to work safely within the HACCP system, to avoid and minimize the risk of cross contamination. Due to non slip rubber feets you can work safely when you are preparing food.



POWERFUL DESIGN

Profboard Pro Serie 270 comes with 6 HACCP colored sheets, one per kind of raw material you prepare. The stylish Danish design is made functional and practical. It comes in 5 different sizes : 28x28 cm - 30x40 cm - 30x50 cm - 32,5x53 cm and 40x60 cm.



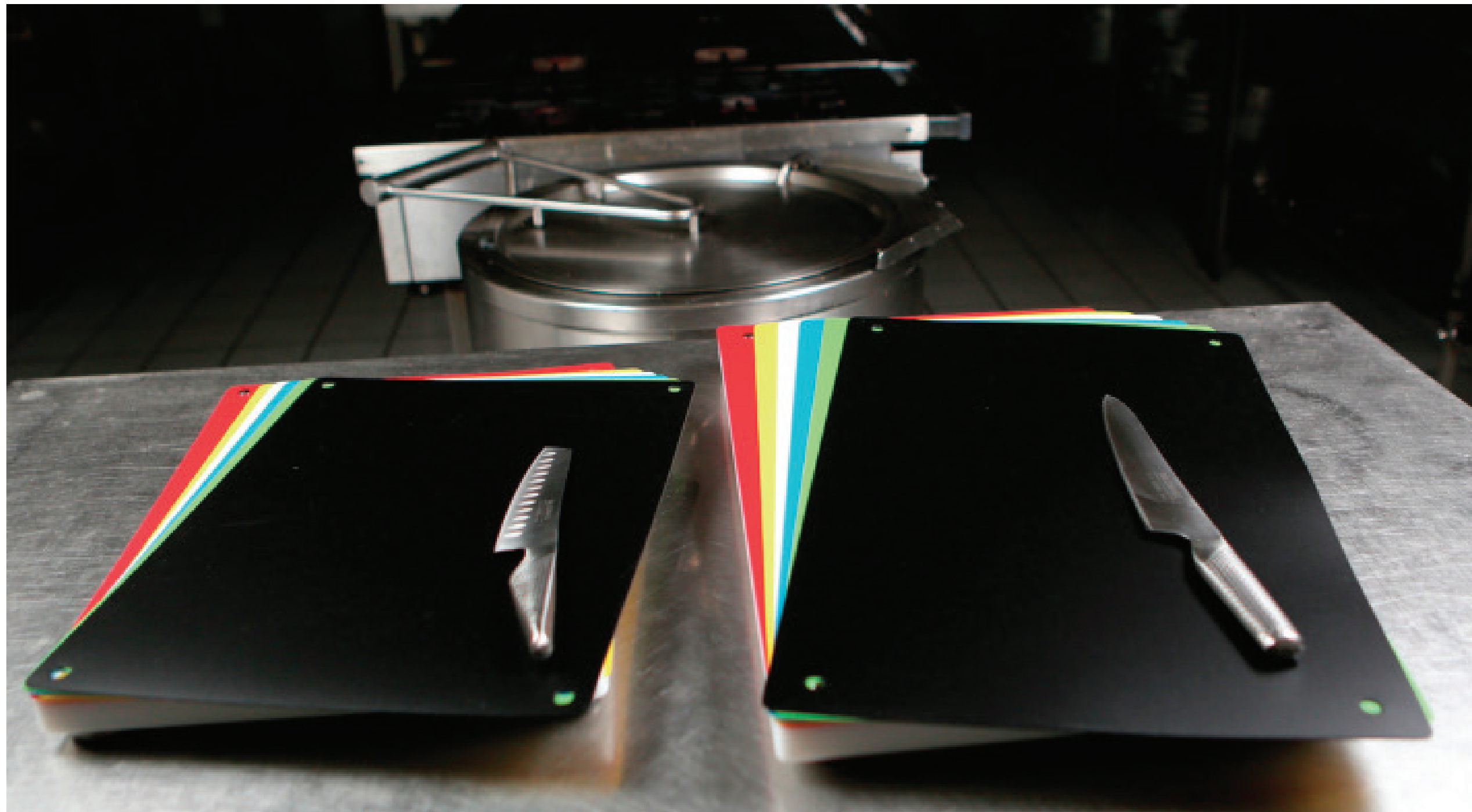
FOCUS ON FOOD SAFETY

Working with Profboard you get a complete HACCP koncept that saves place in your kitchen. It is stain and warp resistant and do not bend, chip or crack. It is hygienic, commercial dishwasher safe and all material used in Profboard are food safe.



READY TO GO

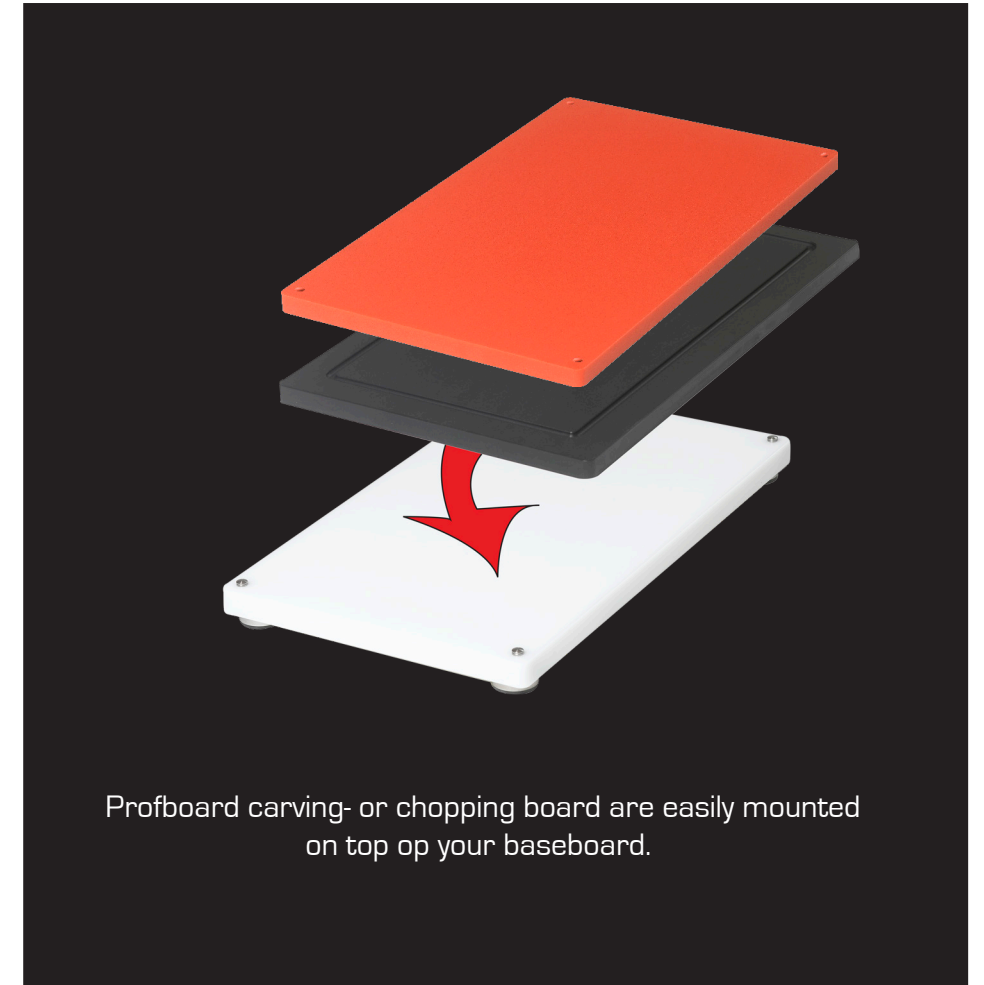
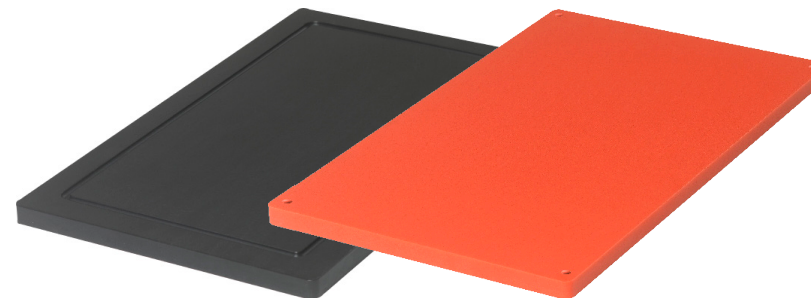
With Profboard you can work safely and easily. Cutting on sheets will not dull your knives and due to the non slip feets, you no longer need a wet cloth under your cuttingboard . Furthermore the base board is not in contact with your workingsurface - this ensures your a better hygiene.





CARVING- OR CHOPPINGBOARD

It is easy to transform your Profboard into a nice carvingboard og choppingblock. Simply place our special designed carving and chopping plates on top of the baseboard. The carvingboard on top looks nice at the buffet, and the choppingplate in red, transform your board into a “choppingblock”



Profboard carving- or chopping board are easily mounted on top of your baseboard.

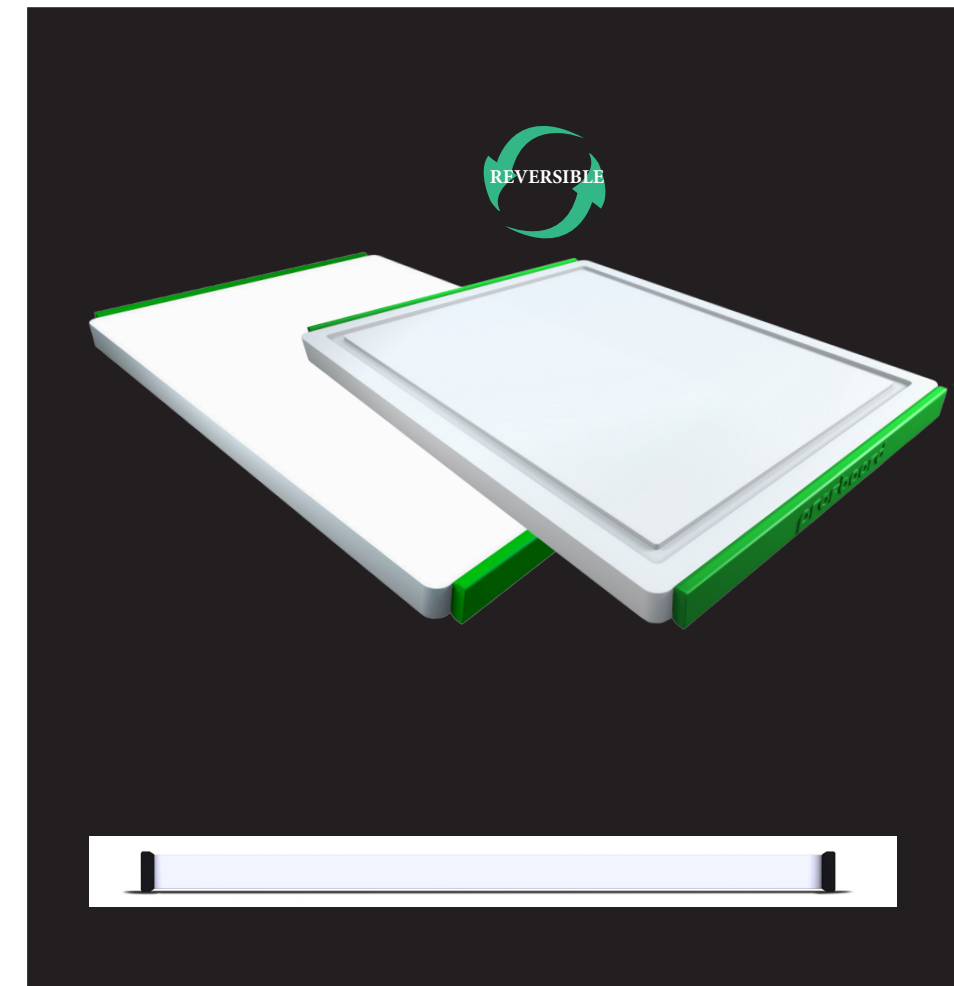
SIMPLY AND EASY

Carving- or choppingboards comes in all sizes. The carvingboard is ideal for carving hot meat or roasts.



NEW THINKING

Profboard Kombi solves the problem you know from traditional plain boards. With the patented rubber-profile it stays in “place” on the working table. You can use it on both sites - one site is plain and the other site has a juicegroove. You can really feel the difference and you feel safe working with this.



EASY GRIP

The rubber profile makes it easy to lift and move, and the rubber profile is removable when you clean it, or when the surface of the board needs to be grinded.



FOCUS ON FOOD SAFETY

Working with Profboard you get a complete HACCP koncept with clear coloured rubber profile. It is stain and warp resistant and do not bend, chip or crack. It is hygienic, commercial dishwasher safe and all material used in Profboard are food safe.



COMES IN 3 SIZES

Profboard Kombi comes in 3 sizes : 30x40 cm - 30x50 cm and 40x60 cm.

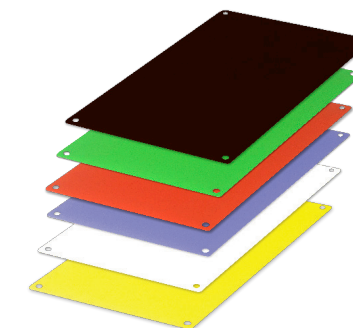
PROFBOARD PRIVATE SAME QUALITY AS PROFBOARD PRO

Profboard private is made on the same principle as "the big brother" - Profboard Pro. Same clicksystem, same quality, same HACCP principle, but made to fit into smaller kitchens or private homes.

We have made a serie of smaller boards, thinner, easy to handle, and it stands firmly on your working table.

It comes in 5 different sizes : 20x30 cm - 24x34 cm - 28x28 cm - 30x40 cm and 30x50 cm.

The base board is available in white or in stylish black colour.





PERFORM BETTER

Profboard shop system presents your food in the best possible way to your customers. Change the sheets on a regular base - and you always have a hygienic and clean surface of your cuttingboard. We costumize the size according to your demands.



GET ORGANIZED

Sheets comes in 6 different HACCP colours. You can use the sheets on both sites, and it last for minimum 4-6 months before you need to change. You can buy refill at a low price, and refill comes single or your can buy them in sets of 3, 5, 6 or 10 pcs. Keep them organized with our stylish wall- and table holders in stainless steel.



Proboard cleaning

The base board can withstand all common detergents.

The base board, including steel legs | rubber feet | click system, can be cleaned in a dishwasher or under the tap. The base board can also withstand scalding with boiling water.

The base board will become scratched, if it is used as a carving board for hot roasts and other foods. Depending on the foods for which it is used, the area of the base board used for cutting may become discoloured through time.

The base board will expand when subjected to heat, for example in a dishwasher. It will, however, retract to its original size when cooled. Note that the base board and cutting sheets will only fit together properly if they are at the same temperature.

PROBOARD Cleaning – Cutting Sheets

Cutting sheets can withstand all common detergents.

Cutting sheets can be cleaned in a dishwasher or under the tap. If a dishwasher is used, it is important that the sheets are completely level as they otherwise may buckle during the drying process. The sheets must never be subjected to strain during washing.

Avoid placing hot pots and pans on the sheets as this will damage them.

Like the base board, cutting sheets expand when heated. They too, however, retract to their original size on cooling. The base board and cutting sheets will fit each other perfectly again once they have reached the same temperature.

Keeps cutting utensils sharp – Due to the molecular makeup of PEHD for board, and Virgin PP for Sheets, it's surface gives way to the cutting action of the knife blade, therefore preventing premature dulling of the blade and extends the time between sharpening.

Virgin High Density Polyethylen – Proboard is manufactured from prime virgin high density polyethylen resin which is reflected in the superior quality of our end use product. This is not a second quality product manufactured with off spec resin. This is not material rejected by the manufacturer. We buy only prime virgin material. A thermoplastic board that is virtually indestructible in terms of cracking, warping, chipping, peeling and acid corrosion.

Virgin Polypropylen is used for our sheets. This is not a second quality product manufactured with off spec resin. This is not material rejected by the manufacturer. We buy only prime virgin material.

Made in Denmark – We are very proud of the fact that our manufactured and fabricated cutting board products are all made in Denmark.

Food approved – All material used in profboard products are food safe, and meets the EU and FDA regulation for material getting in contact with food.

Envioronmental: All material used in Profboard products can either be recycled or disposed in an environmentally safe way.

We welcome you to the Profboard Family

Join the more than 100.000 Chefs and Private people that use Profboard Products on a daily base.



CUTTINGBOARD

WWW.PROFBOARD.COM