

PRODUCT INFORMATION



Durable cutting board systems that help prevent cross contamination.

Produced in Germany and Denmark since 2006, Profboard cutting boards are used by professional chefs and food enthusiasts world-wide. Made from food safe materials, Profboard provides robust, warp-resistant cutting boards that feature replaceable cutting surface sheets. These sheets are available in various sizes and are colour coded for food safety requirements. The impressive Profboard product line also includes carving and chopping boards that can be integrated with Series 270 cutting boards.

Why investing in a quality cutting board matters.

The 'click system' is a creatively integrated design feature that saves you money long term. The system allows you to replace the cutting surface by pulling away a top layer sheet, and clicking a new one back into place. This not only ensures optimal hygiene, but also preserves the life of your cutting board. When the top sheets become scratched or soiled over time, simply replace those sheets at minimal cost, instead of replacing your entire cutting board. The cutting sheets can be used on both sides and are made of high-quality PP (polypropylene). PP is food approved and can be disposed of in an environmentally friendly way.

Sheets are available in the following colours:



Raw Meat

















Profboard Pro Carving- / Chopping board Serie 470



Carvingboard - Black - juicegroove

With the special milled groove, the Carving Board fits directly over the Profboard Professional Series 270 base. With a Carving Board or Chopping Board mounted on your cutting board, you will have a solid base when you need to carve meat or perform other chopping tasks. It will look great on a buffet table.



Choppingboard - Red - no juicegroove

The chopping board is convenient if you need to chop larger pieces of meat. You can quickly change your Profboard to a "Butcher Block". Place the red chopping board on the base and you are ready to go.



Profboard Pro Kombi Serie 870

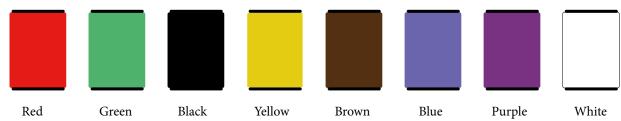


New thinking

Profboard Kombi Serie 870 solves the problem you know from traditional plain cuttingboards. With the special designed rubber profile it stays in "place" on the working table. No more wet cloth under the board.

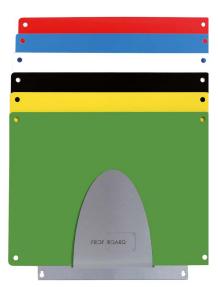
Profboard Kombi Serie 870 is reversible, one site with juicegroove and one plain site. Feel the difference yourself, it makes your work safe and satisfying.

Full HACCP colour program









Profboard Sheet Holders for Wall and table

Get organized with Profboard Sheet Holders

Made from durable stainless steel, the Profboard Sheet holder is a clean and convenient way to store your HACCP replacement sheets. Mount to the wall or display on a table top.



Profboard Sheets Serie 1000

Quality cutting Sheets

Profboard cutting sheets are made of high-quality PP (Polypropylene)

Both sides of the sheets can be used and the material is gentle on your knives. PP is food approved and can either be recycled or disposed of in a way that does not harm the environment. Cutting sheets should be replaced at regular intervals - or when badly scratched to ensure the best possible hygienic practices.





Profboard Private Serie 670

Same high quality as the professional Series.

Manufactured with high-quality food safe materials for both the professional or home kitchen environments.

Includes 3 sheets that are easy to switch between. Changing the sheets during food prep helps minimize the risk of Salmonella and other bacteria. The bases are equipped with a juice groove and a practical gripper edge, so you can grasp the board with ease.

You can buy extra sheets in the full HACCP colour range

















Serving

Allergens

Profboard material information

The base Serie 270, 470, 670, 870

Profboard base are manufactured from prime Virgin high density polyethylene resin (PEHD), which is reflected in the superior quality of our end use product. It is a thermoplastic board that is virtually indestructible in terms of cracking, warping, chipping, peeling and acid corrosion. The base is approved for getting in contact with food.

Steel pins Serie 270, 670

The steel pins (clicksystem) are made of solid stainless steel.

Feets Serie 270, 670

Solid stainless steel ring and screw (serie 270) and rubberfeets are approved for getting in contact with food.

Rubber profile Serie 870

Solid stainless steel

Sheets Serie 270, 670

The HACCP coloured sheets are made of Virgin polypropylene (PP), approved for getting in contact with food.

Profboard Cleaning

The base:

Profboard base including stainless steel pins and feets can withstand all common detergents. It can be cleaned in the dishwasher or under the tap. The base board will become scratched, if it is used as a carving board, and can be discoloured through time. We recommend that you use our Carving and Choppingboards on top of baseboard for hot disches and hard chopping. The baseboard will expand when subjected to heat (dishwasher). However it will retract to its original size when cooled. Please note that baseboard and sheets only fits together, when they have the same temperature.

The Sheets:

The sheets can withstand all common detergents, and can be cleaned in the dishwasher or under the tap. If a dishwasher is used, it is very 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 shets, as this will damage them. Cutting sheets are primarely for "cold ingredients", we therefore recommend to use the carvingboard for hot dishes.

Just like the baseboard the sheets will expand when subjected to heat (dishwasher), but it will retract to its original size when cooled. Base board and sheets will fit together, when they have the same temperature.



Profboard is patented and design protected.

You can find more detailed information on www.profboard.com

Here you can also find our Agents in other countries.