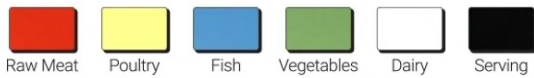




### Includes 6 Sheet Colours

Profboard Professional Series 270 cutting boards include (6) sheets for all food prep needs.



## Profboard Pro Cuttingboard – Serie 270

Profboard professional Series 270 has been developed for professional chefs and food enthusiasts. We only use the best raw materials in the production and do not compromise with the quality.

Profboard professional Series 270 is produced entirely in Denmark and we ensure a high and consistent quality with our fully automatic CNC machinery.

Profboard professional Series 270 can be diversified with additional accessories, including Carving Board and Choppingboard.

### Details

Baseboard : PEHD – Polyethylen High Density Virgin)  
 Sheets : PP – Polypropylen (Virgin)  
 Sizes : 280x280 mm/300x400 mm/ 300x500 mm/ 325x530 mm/ 400x600 mm  
 Packaging : FSC certified box

### Product Care

Profboard 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.

If you use the base to carve hot roasts, please be aware that it will be scratches. We therefore recommend that you buy a Carvingboard (Serie 470) to put on top of the base for this purpose.

Profboard Pro Serie comes with 6 HACCP colored sheets, one per kind of raw material you prepare. Working with Profboard you get a complete HACCP concept 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.

Cutting on sheets will not dull your knives and due to the non slip feets, you no longer need a wet cloth under your cutting board. Furthermore, the base board is not in contact with your working surface - this ensures you a better hygiene.

When you cut on the colored sheets you will of course get scratches. But you can cut for a minimum of 6-8 weeks on the sheet before you turn it around. Then you have another 6-8 weeks of cutting ahead of you.

For private use you can easily use them twice as long. Refill packages of sheets can be bought to a low price by your distributor - or on the website.

We recommend regular replacement of sheets to ensure a high food hygienic

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

### Cleaning

If a dishwasher is used, please ensure that the sheets are placed in level position - the sheets must never be subjected to strain during washing.

Both baseboard and sheets will expand when heated, but they will retract to their original size on cooling. Baseboard and sheets must have same temperature to fit perfectly together.

### Environment

All materials in Profboard Professional Series 270 can either be recycled or can be neutralized or disposed off in an environmentally friendly manner.