



One sheet for every ingredients



## Profboard Sheets – Serie 1000

Profboard sheets Serie 1000 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 sheets Serie 1000 is produced in Denmark and we ensure a high and consistent quality with our fully automatic CNC machinery.

Profboard sheets Serie 1000 is reversible

### Details

Sheets : PP – Polypropylen (Virgin)  
 Size : 200x300mm/240x340 mm/280x280 mm/300x400 mm/300x500 mm  
 400x600 mm

### Product Care

Profboard Sheets Serie 1000 has been developed to food prep of raw food ingredients. The sheets comes in 7 HACCP coloured design, one for each food ingredients. Cutting on sheets will not dull your knives and are reversible and very flexible. Due to the high quality of Virgin Polypropylen, cutting on sheets will not dull your knives.

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.

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 Sheets Serie 1000 can either be recycled or can be neutrolized or disposed off in an environmentally friendly manner.

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