

Prof•board UK - "Click System"

You can **stop** high risk Cross-contamination by using our revolutionary **Patented Cutting Board**. **We are so sure of the quality that we give you a unique 5 year guarantee on the baseboard.**

With the changeable cutting sheets you can prepare different raw materials, minimizing the risk of cross contamination through Salmonella and Campylobacter infection.

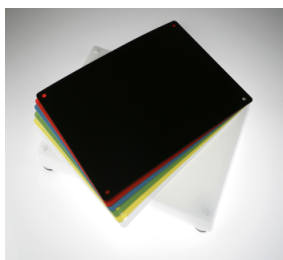
The colour coded sheets are made of a very special PP (Polyethylene) specification and should only be used for cutting.

For chopping Meat or Fish bones we have a very special colour coded "Chopping Cover" which fits neatly over the top of the baseboard.

Prof•board is safe in all commercial dishwashers.



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- Blue for Fish
 - Red for raw meat preparation
 - Yellow for Poultry
 - White for Dairy Products
 - Green for Vegetables
 - Black for Serving & Buffets
- Plus Carving the roast on the baseboard.
The juice from the meat goes to the juice

groove. The cutting sheets can be used for an average of 2 months.

This provides you with a professional and hygienic way to prepare your food.

A safe working place - **You do not need wet cloths to keep your cutting board from slipping on your worktop surface.**

For further information contact:

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