



Best Board in Town

(is a trading division of ADO-METAL DRAINAGE UK LIMITED)

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## **Prof•board UK – “CLICKSYSTEM”**

### **ADVICE ON CARE AND MAINTENANCE**

This revolutionary base board is made of virgin High Density Polyethylene (PEHD) the densest board without any compromise on the quality.

**Prof•board** cutting boards are commercial dishwasher safe, stain resistant, warp resistant, non-absorbent and resistant to bending, chipping and cracking.

The **Prof•board** cutting sheets are made of Polypropylene (PP) can withstand all common detergents and are also commercial dishwasher safe, and they do not absorb or release flavours or smells.

The cutting sheets are manufactured in 6 different colours to avoid cross-contamination and to comply with HACCP control systems.

**Never put hot saucepans or containers on the sheets to avoid expansion and burn damage.**

All materials in our **Prof•boards** are approved and Food safe and here are a few tips to help you maintain them in good working condition:-

1. **Prof•board** is a cutting board. **Never** chop bones and or other substances on the sheets because this could crack them. If you need to chop bones then ensure you get one of our Chopping Covers in red or green to cover the board without risk of damaging either the sheets or Base boards.
2. Regular cleaning of the Base board and sheets is very important. A dishwasher is best for this purpose to ensure the Boards and Sheets have been thoroughly washed and sanitised through the rinse cycle. **Always check that the feet are in position after warewashing.**
3. Due to the heat from dishwasher the cutting sheets expand when washed, but contract to their original size on cooling.  
When the baseboard and the cutting sheets have the **same temperature** they fit perfectly together.
4. Never use the Profboard for hot products to avoid corruption of the sheets.
5. With the **Prof•board** Cutting board you will always have a solid, hygienic and safe work place, when preparing food. However the rubber feet can become dislodged due to the suction from pressure on the work table.
6. Always twist the board away from the work table rather than pulling up vertically and ensure the feet are properly in place **before** and **after** dish washing to avoid loss due to falling out of the socket as a result of expansion in the Dishwasher.
7. We recommend that the cutting sheets are replaced at regular intervals to ensure the best possible hygiene when preparing food and avoid risk of cross contamination. The cutting sheets are replaceable at a low cost, and doing this regularly, will ensure no problems with Environmental Health inspections or a company auditing your facilities.
8. **Quality is essential to us, and we are so sure about this that we give you a 5 year guarantee (from day of purchase)**The guarantee includes base board, stainless steel screws, stands and the rubber feet – but excludes the coloured sheets and chopping covers.
9. The guarantee is only valid if the instructions are adhered to and does not cover normal daily wear and tear - including cutting marks on the surface of baseboards.

Any problems contact us on **07794 243 863** or via our website: [www.profboarduk.com](http://www.profboarduk.com)