

HÄFELE'S WOODEN CHOPPING BOARD RANGE



A key portion of your cooking time in the kitchen involves prepping for your recipes. With the right kind of utilities, this time can bear the most fruitful and desirable results. A very simple and essential tool, the chopping board, comes in handy for all your chopping, slicing and dicing requirements.

Häfele introduces its new **Wooden Chopping Board Range** made of Borneo Teakwood which has a rich and complex composition imparting the boards sturdiness and strength. As hygiene is the most important factor when it comes to dealing with food, the surfaces of these chopping boards are bacteria resistant and chemical-free due to the inherent property of Borneo Teakwood, preventing risk of reaction in chopped food items that are exposed to the board. You can also use the chopping board as a serving tray for food such as cheese or cold cuts, platter for pizza or other party starters and as a charcuterie board. Due to its easy-to-grip grooved edges, you can easily turn the chopping board and use both sides when you prepare food. These grooves also collect meat and fruit/ vegetable juice, preventing spillage onto your worktop. The rich walnut finish of the chopping board combined with its soft curved corners appeals to the aesthetical eye and its sturdy material is gentle on your knives. You can select a pick from the different sizes and designs available in our range.

ABOUT BORNEO TEAK WOOD

Known for its rich, dark colours and beautiful, contrasting patterns, Borneo Teak is a unique and authentic wood that is naturally free from chemicals. The porous structure and beautiful natural tight grains make it sturdy in structure. The organic nature of the wood makes it bacteria and mildew resistant.

FEATURES



Bacteria Resistant

The Borneo teakwood surface is bacteria resistant and helps maintain hygiene while cooking.



Free of Chemicals

The natural teakwood surface is untreated with chemicals, thereby preventing any reaction in chopped vegetables, fruits and meat.



Functional Design

The easy-to-grip grooved edges of these chopping boards collect meat and fruit/ vegetable juice and prevent spillage onto your worktop. The handle in the model 531.14.710 makes it easier not only to use it but also hang once done.



Multiple Applications

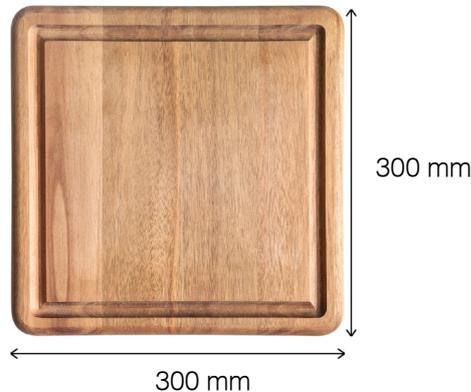
The chopping board can be used as a serving tray for food such as cheese or cold cuts, a platter for pizza or other party starters and as a charcuterie board.



Easy to Maintain and Clean

The wooden surface of the chopping boards is easy to clean thus making usage effortless.

PRODUCT SPECIFICATIONS



531.14.700

Material: Borneo Teak Wood
Dimension: 300 (W) × 380 (H) ×
20 (T) mm
Finish: Walnut

531.14.701

Material: Borneo Teak Wood
Dimension: 300 (W) × 300 (H) ×
20 (T) mm
Finish: Walnut

531.14.710

Material: Borneo Teak Wood
Dimension: 180 (W) × 350(H) ×
20 (T) mm
Finish: Walnut

The handle in this model makes it easier not only to use it but also hang once done.

Note:

- Remove the food particles from the chopping board after use. It is advisable to rinse the chopping boards soon after use but do not submerge them in water.
- Wash thoroughly with lukewarm soapy water and dry immediately
- Do not put in dishwasher.