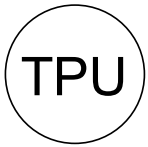


TPU CUTTING BOARDS

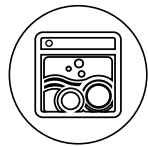
THERMOPLASTIC POLYURETHANE



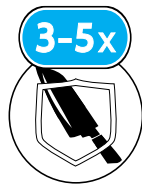
MAX 100°C - 30 sec
Can be sterilized in
boiling water



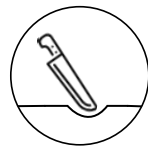
Anti-bacterial:
TPU highly resistant to germs



Dishwasher safe and
easy to clean



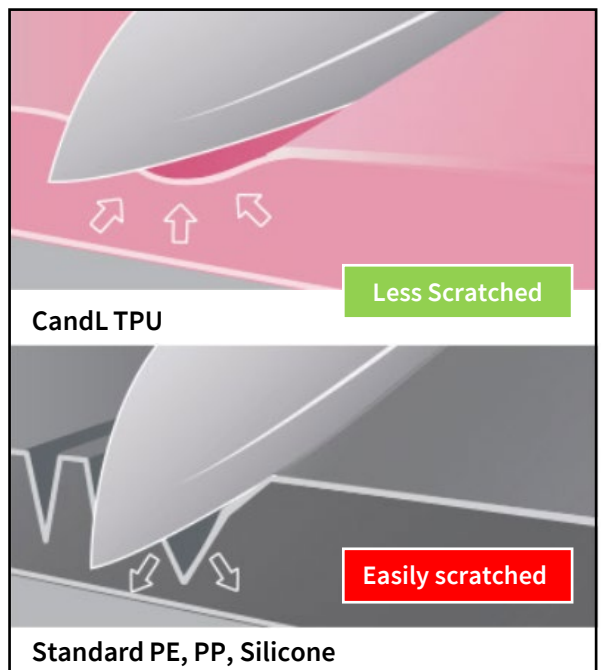
No abrasion :
Keeps your knives sharper
than with any other materials



Excellent elasticity &
Resistant material



Lightweight material
for easy handling



Advantages of TPU

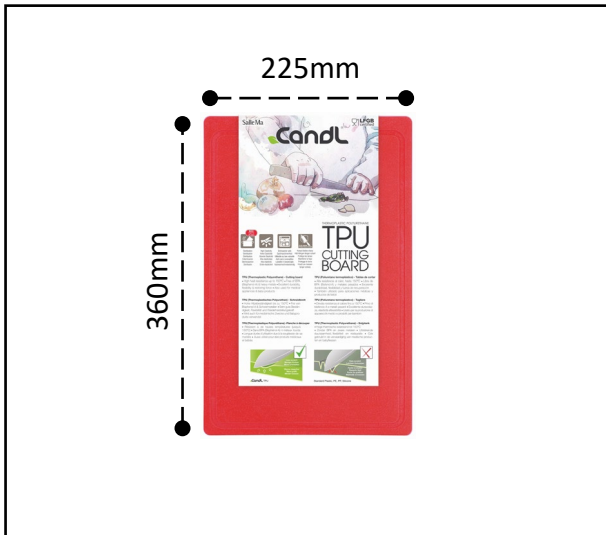
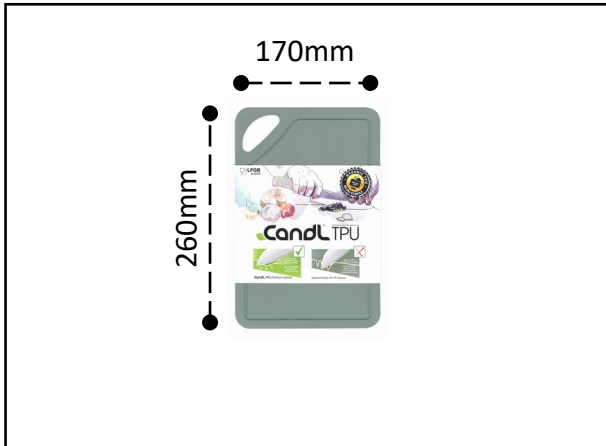


Silicone, PE, PPT

TPU

Features	TPU	PP,PE	TEMPERED GLASS	WOOD
ELASTICITY	Excellent	Good	No	No
DURABILITY	High (3-5 times higher than PP,PE)	Medium	Good but can brake	Low
NOISE	No	Medium	Very noisy	Medium
HEAT RESISTANCE	High (up to 150°C)	Medium(80°C)	Very high (up to 230°C)	Low
CUTTING FEELING	Excellent	Medium	Bad	Good
CUT RESISTANCE	High	Low	Very High	Low
CORROSION RESISTANCE	Excellent	Good	Very good	Bad
KNIFE ABRASION	Low	High	Very high	High
HYGIENE	Very good, No satin And odor, Fast dry	More stain, more bacteria	Very good but possibilities to break	More stain, more bacteria, slow dry

Range & Sizes



HANDY

COLORS



SIZES

(260 x 170 x 2 mm)



CLASSIC

COLORS



SIZES

(360 x 225 x 4 mm)



GN1 - Professional

COLOR



SIZE

(530 x 325 x 4 mm)



Gastro-Norm dimensions used in professional kitchens = GN 1/1 is 530 x 325 mm.

The HACCP color code is a system designed to prevent cross-contamination while preparing food

= **ONE FOOD CATEGORY = ONE COLOR!**



Collection

CandL[®]
TPU CUTTING BOARDS

HANDY



STCF2HGR STCF2HRE STCF2HCH STCF2HCB STCF2HIP STCF2HKG



STCF2HCL3
3 pcs set

STC42HFA3
3 pcs set

STCF2HCH3
3 pcs set

Black Cutting Boards are with Charcoal = Natural Antibacterial material

CLASSIC



STC4LGR

STC4LRE

STC4LCH

FOOD PALLET SET - 4pcs



STC2FP4S



GN1 - PROFESSIONAL



STC4GN1WH

STC4GN1YE

STC4GN1GR

STC4GN1BL

STC4GN1BR

STC4GN1RE

STC4GN1CH