



Czech wooden kitchenware.

„We design authentic wooden kitchenware.”

Whenever you grab our cutting board you experience the true sensation of wood. More than 200 professional judges awarded this product at four international design competitions. You will admire both the simplicity and raw nature of wood as well as its flawless treatment. That is what a lifetime product should be. Tens of people are involved in the production and every product passes at least 30 times by our hands. It is our common journey - you, us and Brdy products.

IMPORTANT POINTS FOR MAINTENANCE

The cutting board is made of American walnut. You will need to follow the points below:

- Do not put the cutting board **in the dishwasher or water above 50 °C (122 °F)**.
- The used material is sensitive to **sudden changes in temperature**, avoid exposing the cutting to frost, direct sunlight or close to heat sources (radiators, ovens, etc.).
- After use, **wipe the board** with a wet dish-cloth or sponge (optionally use washing-up liquid) . Let it **dry** before storing. Do not let any food residue dry on it.
- The wood cutting board can not **stand in water for a long time**. Do not leave them in drained water, sink full of water or wet kitchen towel.
- According to need (about once a month) **use** mineral or for example olive oil on dry board. Then it gets original shine and will have better water protection. If there are notches on the cutting board, it is advisable to sand it and then oil the board.

If you take care of our product according to the points above, we dare say that it **will last forever**. We wish you many years together and many beautiful moments.

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