



Czech wooden kitchenware.

„We design authentic wooden kitchenware.”

Whenever you grab our knife stand 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 knife stand is made of American walnut. You will need to follow the points below:

- Do not put the knife stand **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.).
- In the knife stand are strong magnets that can **damage** electronic devices (eg telephone, pacemaker, etc.) in close proximity if exposed to prolonged exposure. Magnets can also attract small metal particles.
- Place the knives on the stand **dry and clean**.
- The knife stand can not **stand in water for a long time**. Do not leave them in drained water, sink full of water or wet kitchen towel.

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.

Company name: Check Roots s.r.o., CIN: 06286585

Legal address: Sídliště 637, 262 42 Rožmitál p. Třemš., CZE

Place of business: Volenice 64, 262 72 Volenice, CZE

Contact: ubrd.design, info@ubrd.design



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