



Non-slip cutting boards



Dairy



Red meat



Fish



Poultry



Vegetables



Prepared meat



Anti-allergic

ARAVEN cutting boards are fundamental in the implementation of HACCP systems in handling processes, ensuring that the cutting, filleting, etc. processes are always carried out with the same type of product: Meat, fish, vegetables, dairy products, cured sausage products.

When in use, cutting boards, either through wear or due to other causes, often do not rest correctly on work surfaces and food handlers place cloths or other items under them, which end up being a source of contamination because of food liquids.

An ARAVEN cutting board sits firmly on the work surface thanks to its permanent corners made of injected rubber. These supports stop the board from sliding on the work surface, providing greater safety in the work processes. Work surfaces in direct contact with food must be solid, durable and easy to clean, maintain and disinfect. They must

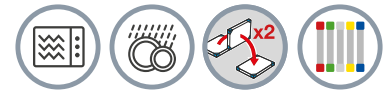
be made of smooth, non-absorbent and non-toxic material, inert to food, detergents and disinfectants used in normal working conditions.

The use of wood and other materials that cannot be properly cleaned and disinfected should be avoided, unless you are certain that their use will not be a source of contamination.

ARAVEN cutting boards are made of high-density PE, a plastic material highly resistant to corrosion and that impedes the passage of moisture. Its surface is white, which does not conceal dirt, as occurs in the case of colored boards.

Patented

Non-slip cutting boards



Color coding: The colored corner of the board identifies the type of food to be handled. ARAVEN cutting boards have permanent colored corners that enable the work surfaces to be identified according to the groups of food to be handled, thus avoiding cross-contamination. This differentiation is especially important to distinguish between raw and prepared food.

Permanent injected corners: includes non-detachable rubber corners. The rubber corner pieces are permanently bonded to the PE body.

Non-slip supports, safety at work: The board does not slide, thus providing maximum safety when cutting. No need to use a cloth under the board to stop it sliding, eliminating a possible source of contamination.



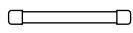
Reversible: Both sides are useable, prolonging the useful life of the cutting board.

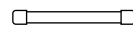
Hygiene: A clean colour that does not conceal dirt, as occurs when using coloured boards. Can be washed in a dishwasher.

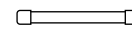
Tidiness: The boards can be stored vertically without any additional rack.



○ Ref. 00 --- ● Ref. 02 --- ● Ref. 03 --- ● Ref. 05 --- ● Ref. 07 --- ● Ref. 22 --- ● Ref. 60 ---

 19mm

 24mm

 34mm



Ref. __103
 304x204xh19 mm



Ref. __102
 404x304xh24 mm



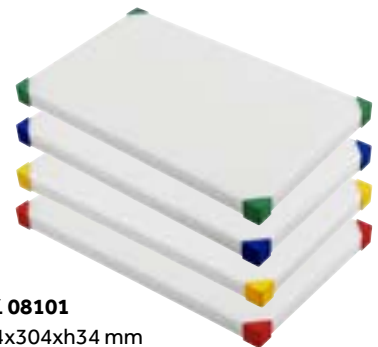
Ref. __101
 504x304xh34 mm



Ref. 08103
 304x204xh19 mm



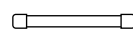
Ref. 08102
 404x304xh24 mm

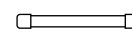


Ref. 08101
 504x304xh34 mm



○ Ref. 00 --- ● Ref. 22 --- ● Ref. 03 --- ● Ref. 05 --- ● Ref. 07 --- ● Ref. 32 --- ● Ref. 60 ---

 24 mm

 34 mm



Ref. __858
 604x404xh24 mm



Ref. __859
 604x404xh34 mm