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Brink Pad™

The Ultimate Cutting Board/Hot Pad

Most chefs will agree that the single most important tool in the kitchen are their knives. What they may not know is the kind of cutting board they use directly affects the efficiency and life of their most treasured tool.

Up to now, the most popular cutting boards available were: wood block, plastic/polyethylene, or marble/glass. Haviland Corporation is introducing a new option, the **Brink Pad™**.

The **Brink Pad™** is a pliable rubber that not only protects the knife's cutting edge, it is made with ingredients approved by the FDA and is industrial dishwasher safe up to 500° F. This, along with the non-porous, non-absorbent surface, creates a sterile surface, use after use.

Cutting boards come in contact with a variety of foods during a single meal preparation. It is imperative that cutting boards are properly cleaned to prevent the transfer of bacteria. There are between 76-81 million cases of food poisoning each year that are documented by hospital and doctor visits, with the majority not reported. Between 80 and 90 percent of food poisoning comes from food prep. Using the right cutting board not only protects your customers, it protects your business as well.

There are numerous options to consider when using a wood block cutting board. Several states have banned the use of wood block cutting boards, due to their potential of harboring bacteria. They must be washed in clean soapy hot water, disinfected, and dried thoroughly before reuse. Needs to be treated with special oil once a week, and periodically planed to remove old rough surfaces. Plus they require a large amount of storage and are expensive.

Plastic cutting boards are easy to clean, with some being industrial dishwasher safe. They become marred and rough after a short time, allowing bacteria to harbor in the crevices. Their life span is short and are hard on knife edges.

Marble will not harbor bacteria and is easy to clean, however, they are expensive and will dull your knives quickly. Using dull knives increases the potential for injury.

The **Brink Pad™** is easy to sanitize and is ready for reuse in a short period of time. The pliable surface will not dull knife edges and is also skid resistant. They are easy to store and can double as a "hot pad" to protect countertops. The **Brink Pad™** is available in three popular sizes 12"x18", 15"x20", and 18"x24".

