



Chameo Board®

Product brochure

CHANGES THE WAY YOU COOK

Chameo Board®

The first tempering cutting board

Chameo Board® is the first professional kitchen tool that combines the essential functions of cooling, heating and cutting in one unit. Not only in the traditional kitchen, but anywhere.

Chameo Board® is about to change the entire food service industry. It enables food to be kept at a constant temperature in the range from 0°C to 70°C and processed precisely at the same time. This increases the quality of the food, as the cold chain or temperature retention can be decisively extended. Hygiene risks are easily avoided, long walking distances are eliminated, and cooks are no longer limited in their creativity.

It all started with an exchange of interests between two good friends. Simon – a professional chef – talked about his daily work in gastronomy, the ever-higher hygiene standards and the indispensable work steps that are still occasionally inefficient compared to today's state of the art.

He literally went into raptures while talking about one of his ideas: A cutting board that cools.

While one of them was still stuck in his thoughts and wishes, the other – Georg, managing director of a plastics processing industrial company – realized that he could make this technology available with the help of his company's long-standing know-how. And not just to cool, but to keep food at any desired temperature.

About two years of hard work, knowledge and passion went into developing the product and building the brand, ultimately creating **Chameo Board®**.



Georg Börste
Erfinder und Geschäftsführer

Simon Nordhoff
Erfinder und Sales Manager



The 5 major competitive advantages of Chameo Board®

Chameo Board® will change the way you cook. It not only increases efficiency, but also hygiene, because Chameo Board® decisively extends the cooling or heating chain.



Chameo Board® is a temperature-controlled cutting surface that maintains the heat or cold state in the temperature range from 0°C to 70°C and transfers it to the food via contact heat.

Chameo Board® is brought to the desired temperature with the aid of the associated unit and coolant supplied. The quick and easy start-up is just one of the other advantages offered by Chameo Board®.

Perfect Presenter

Chameo Board® can be used stationary and mobile. Thus, food can be prepared not only in the kitchen, but also directly in front of the guest.

That is why Chameo Board® was designed as a real eye-catcher. With its high-quality surface, timeless design and flawless composition of technology and functionality, every front cooking becomes a show cooking.

The elegant lines and precise finish of Chameo Board® ensure that every dish can be served and presented in the best possible way.

ALLE ADVANTAGES

- Tempered cutting surface from 0°C to 70°C
- High quality and food safe plastic
- Absolutely dimensionally stable and torsion resistant
- Moisture repellent and dishwasher safe
- Equipped with circumferential juice groove
- Stationary and mobile use, only one socket is required



As a Perfect Presenter, Chameo Board® is thus the perfect companion for your show.

Hygiene simplifier

It is becoming more and more complex to meet hygiene requirements in the hospitality industry. Chameo Board® makes hygiene easy by keeping food constantly at the desired temperature, thus ensuring the cold chain. With Chameo Board®, sensitive foods such as fish are cooled to as low as 0°C during preparation – even when outside temperatures are beyond 40°C.

Of course, Chameo Board® is also particularly easy to clean by hand or in the dishwasher. The material's superior cut resistance also results in fewer cut grooves for a guaranteed germ-free surface.

Chameo Board® not only makes hygiene easy, it takes it to a whole new level. Even the management level can look forward to the next economic control service inspection in a more relaxed manner.

Product improver x4

Chameo Board® improves all four aspects of product quality: temperature, consistency, appearance and taste.

Chameo Board® keeps food at a constant temperature throughout the entire preparation time. Freshness and taste are preserved. For example, meat juices are reduced and the optimum consistency of sensitive foods such as fish is ensured.

In addition, dishes arrive at the guest's table at an optimum temperature thanks to the unbroken heat chain. Furthermore, the high-quality surface of Chameo Board® enables the user to make even more precise cuts – ideal for artistic food presentation.

Chameo Board® becomes your product improver x4. Consistent quality and precise work, regardless of the preparing person and station.

Time safer

As we all know, time is money. Chameo Board® ensures that processes require fewer handles and eliminate the need for repeated trips to the cold store.

Several operations can be completed on the spot without leaving the station. Chameo Board® quickly brings cooled foodstuffs up to processing temperature.

Chameo Board® makes it possible to finish more dishes in the same time and with consistently high quality during hectic periods. This gives you more time to devote to the crucial details in the kitchen – or to taking care of your guests.

Chameo Board® is a true time saver.

Resistant

Truly sustainable products are characterized in particular by high resistance and the associated durability.

Chameo Board® is therefore made of a food-safe and industry-proven high-performance polymer. Chameo Board® can thus not only be used hot and cold without any problems, but is also 30% more robust than a standard cutting board in the cutting test.

Chameo Board® will be your companion for many years.

Chameo Board® is available in three sizes and three colors

Chameo Board® is made of carefully selected polypropylene. This material is particularly durable, dishwasher safe, water repellent and suitable for food.



Chameo Board® – Technical details

Size	<ul style="list-style-type: none">• Chameo Board® S (60 x 39 x 4,5 cm)• Chameo Board® M (90 x 39 x 4,5 cm)• Chameo Board® L (120 x 39 x 4,5 cm)
Color	<ul style="list-style-type: none">• Black• White• Black & White
Weight	<p>The weight of Chameo Board® varies depending on the size:</p> <ul style="list-style-type: none">• Chameo Board® S: XY kg (incl. 6 l of water-coolant mixture)• Chameo Board® M: XY kg (incl. 9 l of water-coolant mixture)• Chameo Board® L: XY kg (incl. 12 l of water-coolant mixture)
Scope of supply	<p>The order is delivered in two packing units.</p> <p>Carton 1 contains an exclusively developed aggregate. Carton 2 contains a Chameo Board® in the selected size and color, two hoses, sufficient coolant and a filling funnel.</p>



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