

12 REASONS TO CHOOSE AN ECOFURN CUTTING BOARD

1. We don't use wood from rainforests for ethical reasons. Our focus is on the woods near us. Not just any woods, though. High quality wood requires the right kind of soil and a tree of a certain age, which we process ourselves from a log to a final product. Sawing, drying, planing, glueing, honing, shaping, oiling and packing – all these play a pivotal role.
2. The know-how of EcoFurn production is based on research and testing. The craftsmanship of three generations and our constant research on wood's response to different circumstances and environments guarantee the high EcoFurn quality.
3. The wood we use (oak, ash, alder) is naturally antibacterial. Antibacterial means that wood contains a component that kills and prevents increase of bacteria. Also, wood dries fast. NB! Naturally antibacterial is not the same as chemically antibacterial.
4. Our cutting boards are either edge grain or end grain. End grain cutting boards are stronger and more durable and have a longer life expectancy. End grain cutting leaves the fibers of the wood facing upwards. The fibers open up to make way for a knife and close again after. The surface of an end grain cutting board remains smooth much longer than the surface of an edge grain cutting board. On edge grain cutting boards, a knife cuts the wood fibers permanently and that leaves marks that are like open wounds, welcoming dirt and bacteria. Cutting boards made of plastic or other synthetic material act like edge grain cutting boards. Not only will the surface be scuffed, but also small pieces of cutting board may end up on your dinner plate along with the food you just cut.
5. EcoFurn Cutting Boards are always carefully oiled at our factory. The first oiling is especially important and we want to make sure it is done properly. We use 100% natural, cold pressed, purified linseed oil. After oiling, we pack our cutting boards in plastic film for two reasons; we don't want the oil to evaporate while in storage and also we want to keep the cutting board as hygienic as possible until it arrives in your kitchen. We recommend regular oiling with EcoFurn -linseed oil to maintain your cutting board. We don't recommend using cooking oils as they may go rancid. We don't use paraffin oil as it is obtained in the process of petroleum distillation.
6. Every EcoFurn Cutting Board is ready to use. Just unwrap your board and rinse it lightly and you are ready to go. Cutting boards can be used for meat, poultry, seafood, vegetables, fruits, dry foods, baking and serving. You might want to consider using two separate cutting boards – one for raw meat, seafood and poultry and one for ready-to-eat foods, such as fruit and bread.
7. EcoFurn end grain cutting boards are particularly knife-friendly. When you cut with a knife, the end grain wood fibers open up to make way for it. As a result the knife is protected from scratches in a way it will not be when cut on a edge grain cutting board, let alone boards made of plastic, glass or combination products.
8. Solid wood EcoFurn Cutting Board is, well, solid. It gives you a stable setting to work on.
9. EcoFurn Cutting Board is an ecological purchase. Natural raw materials, packaging made of recycled carton and 100% recyclability of both the product and the packaging are important values for us. With correct care and maintenance, EcoFurn Cutting Board will be your long term companion in the kitchen. During its life cycle several plastic boards will get worn out.
10. EcoFurn is a decorative statement in a home. A solid wood cutting board in the kitchen is much more than just a setting to work on. Wood gives an interior softness and tranquility.
11. EcoFurn Cutting Board is a much desired gift. When you want to show your appreciation to your loved-ones, colleagues and acquaintances, a long-lasting cutting board is an excellent choice. Larger quantities can be customized with a logo, packaging or cocer letter of your choice.
12. EcoFurn Cutting Board is everyday design at its best. Easy on the eyes but not afraid of hard work.

ECOFURN CUTTING BOARD IS NOT JUST A PIECE OF WOOD. IT IS A STATEMENT FOR A MORE ECOLOGICAL, HEALTHIER LIFE. IT IS A PIECE OF FOREST AND FRESH NATURE IN YOUR KITCHEN. IT IS A BASE FOR BETTER QUALITY LIFE.

More nature, less plastic
ECOFURN.EU



Nordic Design 100% From Nature

CUTTING BOARDS & PLATES



- ECOLOGICAL
- SOLID WOOD
- READY TO USE
- KNIFE FRIENDLY
- OILED WITH LINSEED OIL
- NATURALLY ANTIBACTERIAL

**HAND
MADE**

ecofurn.eu

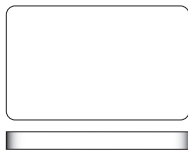
CUTTING BOARDS – END GRAIN CUT

ASH



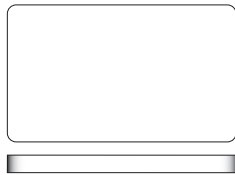
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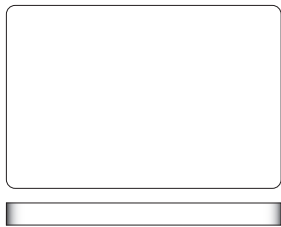
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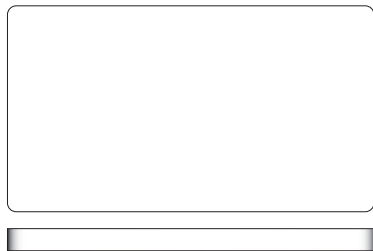
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92324



600 x 400 x 50

92331



800 x 450 x 50

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OAK



92416



92454



92430

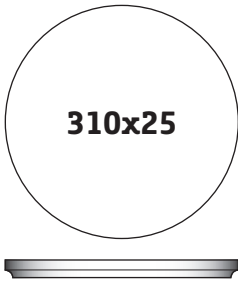


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92423

PIZZA&CHEESE TRAY – EDGE GRAIN CUT



310x25

ALDER
ASH
OAK

92362
92379
92386

WOODEN PLATES



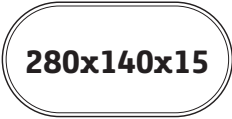
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93550



260x15

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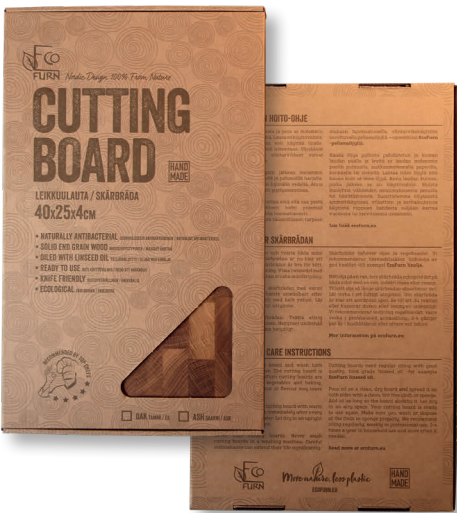
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LINSEED OIL



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EcoFurn Cutting Boards and Pizza&Cheese Trays are packed in individual cartons with care and maintenance instructions.