

# Design principle: ultimately **functional** cutting board

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## 100% solid wood

- Hygienic**- Wood **destroys** bacteria better than plastic.
- Durability**- Wood ages well and is very rigid
- Ecologic**- Wood is durable and renewable

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## End-grain wood:



- Hard**- End-grain wood is tougher than along-the-grain
- Self-Healing**- Fibers are pushed but not cut by knives
- Stable**- Less changes with humidity and temperature

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## Selected species of wood

- Robinia pseudoacacia (black locust)**- Super hard (marble+60%), most durable european wood
- Tectona (teck)**- medium hard, extremely durable (water ...)
- Castanea (chestnut)**- medium hard, durable, protective tannins



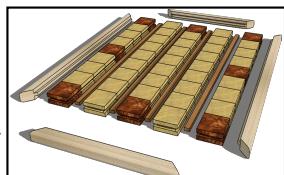
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## Efficient shape

- Simple rectangular shape**- Facilitates storage, large surface
- Combined reservoir and handle**- Stores juice and acts as handle
- Two sides usable**- One for juice, the other flat

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## Advanced structure

- Tongue-reinforced**- Greatly increases durability & rigidity
- Frame**- increases rigidity, absorbs shocks (e.g. board falling)
- Specific glue**- **Titebond III**. Safe for food, very strong, water resistant

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## Unpretentious style

- Checkered**- Classic. Clear wood for cutting area to better see food
- Smooth**- No sharp edges, rounded trimmed corners, fine sanding
- Guilloché-work**- On sides, discreet, pleasing to the touche, increases grip