

BLACK KITCHEN DIAMONDS

The JADE cutting boards and tools are the perfect helpers for everyday use - both for preparing and serving food. The portfolio includes versatile cutting boards with and without juice groove and non-slip feet as well as practical kitchen tools and gadgets.

The exclusive, black and very robust material is a nonporous, dishwasher-safe, durable and at the same time knife-friendly cellulose laminate. Composites like this have been used in commercial kitchens and restaurants for over 75 years, meeting the highest standards of cooks and chefs around the world.

Durability, high quality and good design are the basis of the JADE brand. That is why the cutting boards and kitchen helpers are the ideal tools for large and small challenges in the kitchen.

Ideal for all BBQ fans

Whether for preparing salads, cutting meat or serving - all JADE chopping boards and tools are also ideal for use around the grill.

Care suggestion

We recommend to wash new products in the dishwasher twice. Also later on this is the most hygienic solution.

By the way: Only surfaces that will damage your knife blades (e.g. glass or marble) will not show cutting marks. In that sense, visible cuts are a good thing. They show that the cutting board is gentle on your knife blade.

Depending on the use and personal requirements you can refurbish your cutting board in three simple steps:

STEP 1: Grind the board carefully with finely grained abrasive paper until the surface is smooth.

STEP 2: Wipe off all residue with a dry, lean and lint-free cloth.

STEP 3: Pour a little bit of cooking oil (rapeseed or sunflower oil - no olive oil) on the board and wipe evenly with a paper towel. Then take a fresh paper towel and remove potential surplus oil. We recommend to place the board on edge and let it dry over night.

We are convinced. Become a JADE fan, too!

Why JADE?

The name JADE stands for sophisticated and attractive products, which impress by perfect handling and outstanding look. The tools and cutting boards are made from a composite material based on cellulose fibres. The representative surface is non-porous and therefore germ and bacteria repellent.



DISHWASHER-SAFE

You will save a lot of time because JADE's cellulose laminate products can easily be cleaned in the dishwasher - whether at home or in a commercial dishwasher.



EASY CARE

In contrast to wooden cutting boards, the JADE boards do not have to be refurbished or oiled. A refurbishment, if desired, only helps to improve the appearance after long use.



KNIFE-FRIENDLY

JADE cutting boards score with their „knife friendliness“. The prerequisite for this is that the blades can penetrate the surface of the boards and as a result do not become dull. So cut marks and nicks are actually a good thing and prove your knives are being looked after.



EXTREMELY STRONG

JADE products are made from an extremely robust and easy to clean cellulose composite. They have the look and feel of wood but are significantly stronger.



FOOD SAFE

Of course, all products are tested for food safety in reputable testing laboratories and can be used for preparing food without hesitation.



PINE WOOD

The material used by JADE is made of pressed cellulose layers. The cellulose is made exclusively from pine wood that comes from the USA.



HEAT RESISTANT

All products are heat-resistant up to 176°C and can therefore be used as coasters for hot pans and pots to protect work surfaces. Of course, the kitchen tools also easily withstand high temperatures when cooking and roasting.



NON-POROUS

JADE chopping boards are germ and bacteria repellent. After preparing fish, meat or chicken, they simply need to be washed thoroughly with hot water and washing-up liquid or be cleaned in the dishwasher before preparing fruit or vegetables on them.



HANGING HOLE

Almost all cutting boards and kitchen gadgets from JADE have a practical hanging hole. The tools and boards are a great eye catcher on every kitchen wall.

JADE

GOURMET CUTTING SURFACES & TOOLS

*The new
original*



www.jaehn.org



Gourmet Kitchen

These top sellers are characterized by their slim profile, their durability, easy handling and uncomplicated cleaning. Ideal for the family household and the hobby kitchen, but also very popular among professionals.



Gourmet Kitchen with laser graphics

The top sellers with an awesome laser engraving are an eyecatcher on every kitchen rail and they are a beautiful gift. Available in different sizes and with different images.



Gourmet bread & pizza

Our specialists for special cases! E.g. the extra large bread cutting board with anti-slip feet and crumble grooves. The pizza serving and cutting board with an extra large handle and beveled edge and the pizza cutter are ideal for preparing and serving pizza.



Gourmet Professional

The thicker profile of these cutting boards offers enough space for a generous juice groove on one side to catch liquids and to keep the countertop clean. Ideal for meat, fish, fruit and vegetables.



Gourmet Handy

Handy and slim serving and cutting boards with a convenient handle. Ideal for preparing and serving directly at the table - for antipasti, finger food, pizza and snacks.



Gourmet Edge & Edge Pro

These cutting boards impress with their modern and straight shape and offer functionality and design in a clean look - with or without juice groove. Ideal for cutting, preparing and serving food, as a tray, as a place plate and for decoration.



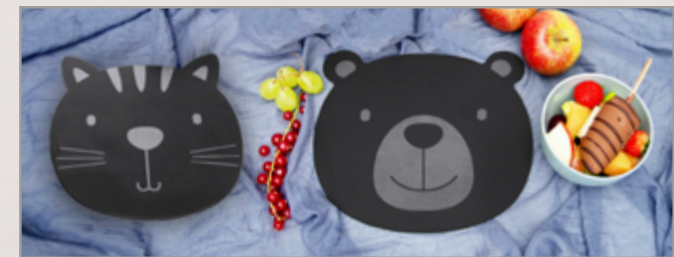
Gourmet Gripper

The best features of all cutting boards are combined in this series: non-slip feet, a generous juice groove on one side, the usual slim profile and a pleasant weight. Ideal for meat, fish, fruit and vegetable.



Gourmet Tools

These stylish kitchen tools won't splinter, break or stain and can easily be cleaned in the dishwasher. In addition, they are ideal for the use in non-stick cookware.



Kids-boards

Developed specifically for children, the boards have a child-friendly size and soft, rounded shapes. With the cute animal motives, every meal becomes something very special - from a healthy breakfast to a small snack in between and even dinner.