

BOH SOLUTIONS, LLC  
PO Box 580  
Champion PA 15622  
1-800-646-2501  
www.kleenboards.com

### **“A Cut above the Rest: Kleen Boards”**

“BOH Solutions, LLC (Booth #1284) has developed a new solution for restaurant food safety. Chef Rich Willen, a 30-year executive chef and inventor, developed a new cutting board technology that utilizes a smart, one-sided design that eliminates the unsafe practice of “flipping” the cutting board. The Kleen Boards are cut, stain, and heat-resistant. With a gutter that captures the cross-contamination liquid and a stackable air gap for proper drying after washing, the Kleen Boards are some of the safest on the market today. “After years as a chef creating beautiful food day in and day out, I became frustrated with how fast cutting board(s) deteriorated so that led to the quest to develop the product.””

Posted by: Derrek Hull,  
Manager, Industry Communications & Relations for National Restaurant Association

Read full article at: <http://show.restaurant.org/Connect/Blog/May-2013/Exhibitor-Spotlights-Back-of-the-House-Solutions-f>

Thank you for visiting our booth at the NRA Show in Chicago. The following paragraphs outline the difference between our Kleen Board Cutting Board System and what is on the market.

The New Kleen Boards® system is about to revolutionize the foodservice industry by significantly reducing the possibility of cross contamination, personal injury and overall safety with cutting boards during food preparation in commercial kitchens.

BOH Solutions, LLC is a Professional Chef inspired company that has taken the cutting board to a new level of safety with regard to cutting boards. The Kleen Boards® System can be used anywhere a standard cutting board is used. This two piece system with its rock solid base and removable cutting board tops ensure that you will be working “Cleaner, Safer and Smarter”.

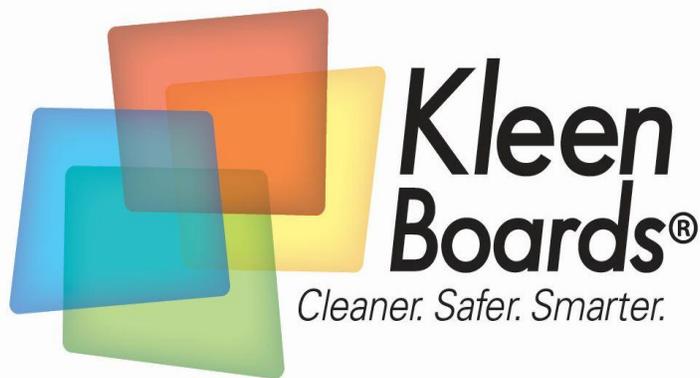
The cutting board base provides a more stable and slip resistant work surface helping to eliminate employee injury from cuts that can come from cutting boards that slide on uneven work surfaces. In addition there is no longer a need for unsanitary towels or mats under your cutting boards that can cause cross contamination from unsafe and costly employee mistakes.

This smart one sided cutting board design now greatly reduces the possibilities of cross contamination from the unsafe employee practice of “flipping the board” during food preparation and the patented gutter surrounding the cutting board surface helps prevent



Manufactured with American Made  
Plastic in Somerset, Pennsylvania, U.S.A.





BOH SOLUTIONS, LLC

PO Box 580

Champion PA 15622

1-800-646-2501

[www.kleenboards.com](http://www.kleenboards.com)

foods and liquids from rolling off the cutting board and possibly cross contaminating your work surface. The cutting boards are made from an engineered plastic that is high temperature dishwasher safe. They will not warp, crack or chip and are more cut, stain and heat resistant which helps prevent deep knife grooves, unsightly staining and accidental melting of the cutting boards which can create areas that harbor bacteria. In addition, these cutting boards are stackable because of the air gap design after properly washing and sanitizing which in turn eliminates the need for cumbersome drying racks and the practice of hanging cutting boards in unsafe areas to dry.

As you are aware, BOH Solutions, LLC rolled out their new cutting board system at the National Restaurant Association Show in Chicago on May 18<sup>th</sup> 2013 with wonderful feedback from equipment and foodservice professionals from across the world who understands the challenges with cutting board safety in commercial kitchens. The general opinion of these professionals was that the Kleen Boards® Cutting Board System is now the new standard in cutting board safety. “Cleaner, Safer and Smarter”

If you would like further information, you can visit our website at [www.kleenboards.com](http://www.kleenboards.com) or call Rich Willen or Paul Phillips at 412-889-2202 or 724-322-1722 respectively.

Sincerely,

Paul Phillips, President  
Chef Rich Willen, Sales/Product Development



Manufactured with American Made  
Plastic in Somerset, Pennsylvania, U.S.A.

