

## SIMPLE PATENT SOLVES WORLDWIDE PROBLEMS IN KITCHENS!

The world's first underlay for cutting boards. Disarm cuts, wet scraps and super resistant germs at home and in your favorite restaurant.

Cooking dreams come true with a sharp knife and a really good cutting board. Only what to do if the cutting board cannot be tamed? A wet tea towel or disposable paper under the board as a non-slip pad also knows your cook of confidence.

Although cutting injuries can be avoided, the wet lobe promotes germ growth, cross contamination and mold growth in any old cut scar on the board.

Unpleasant fat smell sticks to boards for a long time and is the first sign of germ growth. If you cut your fingers on the slippery board, there is a risk of self-infection and carry-over. The board never properly dried, mutated with wet cloth to the hub and nesting sites for germs. Both regularly, almost daily to dispose of resources and the environment.

**So far, there has not been an efficient solution worldwide for the secure and hygienic fixing of chopping boards.**

For 3 years already cut injuries in Viennese Gastro and private kitchens go back. You also place cutting boards on hygienic grounds on the patent of Multistopper KG: **Two non-slip underlay strips with 1cm high heels.**

At the groove profile, the board comes to rest with minimal contact. Due to the increased support the boards are permanently ventilated and thus the underside is not wet during snipping and prevents germ growth. Counteracts cross-contamination and is an integral part of hygiene management in many companies. Clean, well-maintained boards last longer. The silicone strips are grease and dirt repellent, as well as fast in the washing basket. No problem up to 100 °C.

This sustainable and resource-saving anti-slip solution replaces the wet wipes and disposable solutions to save costs. The stress, when checkers are there, is usually higher than the investment in 1 pair of heels with heels. Thanks to the stability of the boards, the workplace gains in safety and the working height can be individually adjusted thanks to the stack ability of the strips.

The handling of the board is more hygienic, easier and faster. The ideal work preparation. The board placed on or above the dishwashing sink with underlay bars, creates non-slip place for chopping. In the wet area they only really develop their power! Each chopping board is easily gripped by the 1cm gap. Simple, quick hang-up and lift-off of every board is now also possible for people with disabilities.

1 pair of silicone pads are dishwasher safe, chemical resistant and up to 180 °C Heat-resistant and therefore also suitable as pot or baking sheet base.

Invented, developed, produced and packed in Austria. The fast hygiene and accident protection. The feedback from professionals on the website: [www.multistopper.com](http://www.multistopper.com)

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