



# epicurean

HEART OF THE KITCHEN MADE IN USA

## 美國艾美防霉砧板



發霉・爆裂  
承諾一換一  
Lifetime Warranty On  
Molding • Cracking

## Epicurean® - 70多年研究開發的成果 / 70 years of development

Epicurean®於發展的路上已有70多年的歷史。1950年發展太空工程科技用途，到航運業用於船上作耐用零件。至到60年代開始於美國專業廚房作砧板使用。因其衛生、耐用，得到美國國家衛生機構NSF認可為商業食物處理機構服務。90年代更被用作滑板坡道之選。2003年Epicurean® 砧板正式誕生，現於全球26個國家發售，於全美國有5,000間商店發售。

The natural wood fiber material used for Epicurean® cutting boards has more than 70 years of history in an array of practical applications. It was originally used in the aerospace industry when it was introduced in the late 1950s, it was later adopted by the marine industry as a durable material for boat components. Closer to home, the material has been used for cutting and food prep surfaces in commercial kitchens all over the US since the 1960's. Installation of this NSF certified material in the commercial food industry continues to flourish due to its sanitary and low maintenance properties. In the 1990's the material was introduced to the skate ramp industry as a surface material and it quickly became the riding surface of choice. In 2003 Epicurean® was founded and grown to international distribuion and available in 5,000 stores in the USA and more than 26 countries.

## Epicurean® 砧板使用及保養建議

Epicurean®砧板於生產時各項品質已經過測試及處理，故砧板無需特別保養。但使用時須留意以下各點：

- 你可以使用洗潔精混和熱水清洗或直接放入洗碗碟機清洗後請取出晾乾。
- 由於Epicurean®砧板是木料製造，和所有木製品一樣，若長時間浸於水中或置於潮濕環境，可能會令砧板變形，故清潔後需徹底弄乾才存放。
- Epicurean®砧板是防污設計的，但與大部份物料一樣都有機會因長期接觸高鹼度食物或物件而留下污漬。例如肝臟、木瓜及紅菜頭。要去除頑強污漬，可使用無腐蝕性的家用清潔劑。
- Epicurean®砧板於切割食物時會留下輕微刀痕，但用作斬劈時或會留下較深刀痕，這是正常現象不會傷害及影響砧板的功能。遇上此情況，可使用細沙紙打磨至表面較滑。
- 不要把砧板接近火或其他熱能源頭，包括爐頭或烈日下，因熱能有機會使砧板變形。
- Epicurean®砧板表面平滑，而令切割更容易，若要防止砧板在桌面滑動，使用時於砧板下加一塊濕布或防滑墊。
- 如意外地把砧板掉至地上，可導致砧板邊角爆裂或崩角，但不會影響產品功能。
- 根據木的特性，砧板上的顏色可能有色差，但差別會因使用次數而逐漸減少。砧板色調最後會因長期使用而逐漸加深。
- 砧板可能有輕微酒精氣味，這是正常的，因貼紙及砧板的生產過程會使用可揮發酒精。Epicurean®砧板經美國國家衛生機構認可，証明這是對人體無害。
- Epicurean®砧板是以機械製造，不經人手。如發現污垢或木糠於砧板邊，可使用洗碗布或百潔布清理。這不會傷害砧板的結構。
- Epicurean®砧板經高壓及高溫製造，所以有機會有斑點，但仍然符合美國國家衛生機構NSF的標準並可安全使用。
- 砧板經過耗損及磨蝕，中間的黑色碳化木纖維有機會露出，這情況並不是發霉。

## Epicurean® Cutting Board Use and Care

At Epicurean®, we know the importance of keeping things simple; that's why our surfaces are maintenance free and easy to clean. Here are a few quick and easy care tips:

- To clean your Epicurean® cutting board you can wash it with hot soapy water or simply run it through your dishwasher.
- Your Epicurean® cutting board is a wood product. As with any wood product, if left in wet or damp conditions for long periods of time, it can warp. To avoid warping, thoroughly dry your surface upright and on edge before storing your surface.
- Epicurean® cutting boards are stain resistant, but as with most materials there is a possibility of staining when left in contact with a highly alkaline product or food for a prolonged time. A few examples are liver, papaya and red beet. To remove stubborn stains, try a non-abrasive household cleaner.
- Epicurean® is perfect for cutting with minimal cutting lines on the surface. Under chopping, a deeper line will be existed but it is normal without any harm or influence on the performance. You can use mild sand paper to rub the surface for smoother surface effect.
- Don't put the cutting board close to any fire / heat sources, including cooking stove or direct sunshine which will cause bending on the item
- Epicurean® surface is very smooth and it is the reason to create easy cutting. It is recommended to use a non-slippery pad or slightly wet cloth underneath the cutting board to prevent from sliding on tabletop.
- If you accidentally drop the cutting board on the floor, the corner could be broken but it would not affect the overall product performance.
- As per the nature of wood, it may have color difference on the surface of the board. However, the color difference will be minimized after several usage as they would all change to deeper color by the end.
- The cutting board may have an alcoholic smell which is normal as the sticker and the board have high volatile alcoholic for production. It is not harmful as it is approved by NSF.
- Epicurean® cutting board is cut by machine without any human cutting. If you found any blurs or wooden residue on the cutting board edges, you can simply use green pad or wash cloth to rub them off. It would not damage the structure of the cutting board.
- Epicurean® cutting boards are produced under high pressure and high temperature, it would happen with darken spots or patches found on the surface which still fulfill the food contact requirement of NSF and safe to users. This kind of appearance is the reflection of natural material and the art of masterpiece.
- After the cutting board is worn and abraded, the black carbonized wood fibers in the middle may have a chance to be exposed. This situation is not moldy.



我們選擇環保的材料，創造高質量、耐用的砧板，保護與尊重生態環境。

We choose materials which are both durable and eco-friendly, create high quality products that respect for the environment.

### 在線註冊保養申請

Terms of online warranty application

購買日期從 **2017年5月13日**，美國Epicurean® 艾美砧板，需在線註冊保養申請，獲批後享受保養資格。

From 05/13/2017, customers of our Epicurean® cutting board need to fill in the online registration form for warranty application.

申請註冊保養資格：於香港澳門特區官方銷售點購買，且持有正式電腦打印（或影印）單據或電子單據。

Only purchase from any of our official Epicurean® selling point in Hong Kong or Macau SAR with formal receipt or electronic receipt ( photocopy or print-out is acceptable ) are qualified for the warranty application.

### 在線註冊保養方法



Epicurean - Hong Kong / China



點擊 **註冊** 登錄鏈接。(如右圖)

Customers can access our facebook fanpage and click the registration button to apply for the product warranty.



用手機程式（例如：QR Code Reader）掃描QR Code在線註冊。（請勿使用WeChat微信掃描功能）

Scan the QR code by any scanning apps can also access to our online warranty application page.

(Wechat QRcode scanner is not supported.)

