

NOTE\* Cutting up something is dangerous. May cause loss of limbs or even death. All cutting must be done carefully and with discretion. This product or product's use is not directed to be used by children and/or any children, and never use the Pro Board if your ability to function is impaired in anyway, It is forbidden. You must be 18 years old or the age of majority / maturity etc. in your jurisdiction in order to use our product/s and or to use product if purchased. NOTE\* Terms and conditions apply. This site, or product or use of product is not to be used by a child and/or children and or if your ability to function is impaired in anyway is forbidden. All cutting must be done carefully and with discretion.

NOTE\* Ceramic Knives Will Not Work On This Board. **YOU CAN HOWEVER...** Use Ceramic Knives on the flat textured plastic cutting surface. Same as when doing most cooking on an ordinary plastic cutting board... But never in the cutting rails under fulcrum pressure.

# THE PRO BOARD

Your Best Cuttingboard

WITH PRO BOARD YOU WIN



**PRO BOARD LLC**

Weight 5-1/2 Pounds

Size is 15-1/2" by 12"  
Stands 2" tall

Food grade  
High density  
Plastic and  
Stainless Steel

Power Block  
and Adjusting  
Pin is included

Instructions of use  
pamphlet included

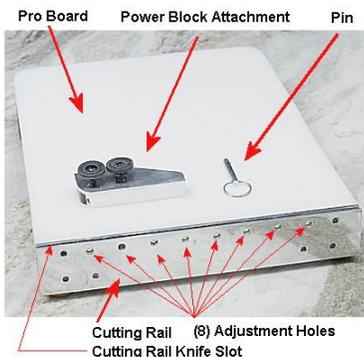
## INSTRUCTIONS OF USE

### BOARD IN GENERAL

To use the board at your discretion. Make sure the board is clean, level and stable. And on a flat surface. That it does not rock or slide. And use the pin that comes with the board...or a pin of a "Standards Suitable Strengths" style of pin made of steel for the hole size. Your discretion.

### BOARD PARTS

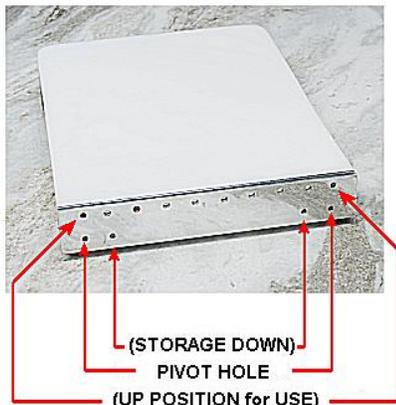
#### Picture A



Pro Board Base. Base board & Feet.  
 Power Block attachment.  
 Power Block Threaded attachment fasteners (two) at end.  
 Cutting Rails. Cutting Rail & Slot.  
 Eight (8) adjustment holes used for adjustments in cutting fulcrum.  
 Pin. Fulcrum Pin. Pin for adjustment.

## BOARD PARTS

POWER BLOCK ATTACHMENT HOLES  
Ganged Holes (**ON BOTH SIDES**)  
Threaded holes



### Picture B Power Block Holes.

Three (3) ganged THREADED holes to a rail side. Six hole total. One gang set at each end. These holes allow one to use the board in a right-handed or in a left-hand use fashion depending on preference discretion. Left handed or right-handed. The holes are positioned in a ganged pattern at each end of the Pro Board cutting rail.

#### THE GANGED THREADED HOLES

The Three (3) ganged threaded holes to side are as follows:

One hole is the **UP position** hole when using the Pro Board Located Top of gang.

One hole is a **Pivot** Point Hole. Located or is the center of the three gang of holes. Center of 'V' pattern.

One hole is the Storage **DOWN** position hole (at inside center of Gang) for when the power block is not needed. Or to have the Pro Board kept in storage... To keep the power block along with the board on the board handy... To keep the Power block handy and within reach. Not hid in some drawer or some other place that one would have to go to, to find and then to use the power block.

#### PIN or FULCRUM PIN

The pin or Fulcrum Pin and the pin-holes that are used in the adjustment of the board are American Standard **Quarter (1/4")** or **0.250" inch** in circumference diameter size... The pin or Fulcrum Pin is a **Quarter (1/4")** or **0.250" inch** in circumference diameter size and is not metric, Or has not been sized to a metric diameter size of hole, and is made of metal. They are a common size latch pin in style. Your local hardware store should have them in stock. Stainless or plated is best. Your Discretion. Or you can order them from us on our order page.

**KNIFE'S GENERAL USE** Select a knife that you own that is of steel strength. Select a knife that is of steel and has the strength and flexibility of steel. A steel knife is best and safest to use on our Pro Board. But be aware ceramic knives will not work on this board. (*See Ceramic knives notes below*). And also note not all materials or substances can be cut on a pro Board. A eight (8") inch to eleven (11") inch CHIEF KNIFE is best. This style of knife blade has the flex and strength needed when adding fulcrum type cutting pressure.

#### TINY KNIVES

Although the Pro Board can be used with different sized knives. It is not recommended to use a tiny or small knife on the Pro Board when doing heavy-duty use. A eight (8") inch to eleven (11") inch CHIEF KNIFE is best. This style of knife blade has the flex and strength needed when adding cutting pressure. (*See pictures later below to follow, On instructions of use pictures 1 & 2*). Also, remember you must clear the power block when cutting too. Or you will be hitting the power block when on the down stroke of your cut. Not completing the cut to be a thru cut severing material into two parts. And you'll do this safely by having a large enough knife to clear the power block. This is the reason for the knife length suggested here... and for the adjustment hole places along the rail side. These adjustment holes allow you to position the knife. To give you the leverage you need to cut the food you are cutting. And to place the blade in the proper position to cut... So that when cutting you clear the power block and cut the food you are cutting. And not hit the power block with your hand or handle. Your discretion is advised. YOU CAN HOWEVER... Can use these knives on

the flat textured plastic cutting surface of the Pro Board. Same as when doing most cooking cutting, on an ordinary plastic cutting board... Use them for cutting and filet...

**DIAMOND COATED** steel knives will work with the Pro Board as will serrated steel knives. When using serrated knives. Be aware of the angle of cut. A serrated knife will have a tendency to move or cut, on an angle when cutting. Please take this into consideration when cutting with a knife of this nature. Your discretion is advised.

### **CERAMIC KNIVES**

Never use **CERAMIC KNIVES** in the cutting rails and or under fulcrum pressure... The Ceramic Knives Will Not Work On This Board. Ceramic and glass knives are designed for a very sharp cutting edge and are prone to break from side or point pressure. When we talk point pressure. Point pressure we mean here, is the fulcrum point of the metal pin of the board against the ceramic knife's back edge. That pressure point, (fulcrum) which could exceed the ceramic knives strength ratio. This could exceed the ceramic knives strength ratio. Thus can allow the ceramic knife to break and maybe snap, break off and shatter. Added to that, is the accidental incidental... side thrust... when cutting something on our board in those rails that could happen. Ceramic knives do not bend well. They quickly snap and will shatter. Ceramic Knives Will Not Work On This Board. Save the ceramic knife for they're intended and proper use in service. Never use one in the cutting rails of this board. Ceramic knives are prone to break from side or point pressure that exceed they're normal "Intended" use. And this side twist or bending situation happens sometimes when cutting under fulcrum pressure and on our Pro Board. Please be safe and do not use a ceramic or glass knife on the Pro Board that's used in the Pro Boards Cutting Rail section. Especially with fulcrum pins to amplify cutting pressure. Select a knife that is of steel and has the strength and flexibility of steel and use that one. This is best and safest. For not all materials or substances can be cut on a pro Board. And fulcrum pressures can get very high. Your discretion is advised.

**YOU CAN HOWEVER...** Can use **Ceramic Knives** on the flat textured plastic cutting surface of the Pro Board. In they're intended and proper use. Same as when doing most cooking cutting, on an ordinary plastic cutting board... Use them for they're very sharp, surgical razor like cutting and filet... They're intended and proper use in service. But never use them in the cutting rails or under fulcrum pressure...

### **ADJUSTMENT and PIN HOLE**

**When using.** *To start.* You'll be selecting an adjustment point. You'll select an adjustment pinhole in the cutting rail (See Rail to right)



to put a pin into to cut with. This is the fulcrum. (See Pin figure left...) To do that or when doing that, you must or should first **raise up and secure** the power block (See figure) onto the side you will use. And in the upright position. When the power block is on the board and up. You can put the pin into a hole of choosing. Then put the knife of your choosing in knife guide slot. Between the two metal strips. And make sure tip of knife always touches the bottom of the guide channel when in. What that does is it gives you the leverage on the pin and on the knife when cutting... And without having the knife curve at the point to push the blade out of the guide slot when cutting. (See last set Pictures 1 & 2...)

The two turn screws (Thumb screws) allow the block to be attached to frame... Or can allow the block to be removed completely. They are thru holes drilled into the power block. The thumb or turn screws go thru these holes and into the cutting rail of the Pro Board. There are two holes drilled into the power block. The lower of the upright position power block holes is the pivot point hole, and only needs to be loosened not removed completely. Just loosen enough to have threads loose still in the

power block unit or at base and still in the cutting rail... In order to move block up or down. But will be loosened completely... when one will removed the power block to change from right-left-hand cutting positions. Threads must then be unscrewed completely from the cutting rail. (Part with holes)

**NOTE\***

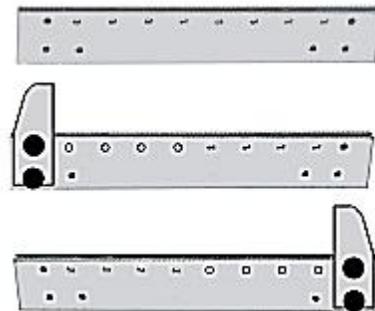


You don't or you do not have to tighten or wrench down the screws excessively when tightening. Finger tight and snug is enough. If they are in all the way... and snug finger tight... then that is the force needed to hold the power block in position when cutting... and allows you to cut safely. If you tighten the screws too tight. Or if you wrench the screws in too tight. You run the risk to strip out the threads and make the power block dangerous to use and useless. Voiding any warranty... Finger tight and snug is enough. If they are in all the way and snug finger tight then that is the force needed to hold the power block in position when cutting. **ALSO\*** When attaching the power block to board. The vertical side is ALWAYS to face towards the food you will be cutting. The slanted side is to be facing you (or out to the back) when doing the cutting. The angle at the top is there to allow clearance when doing the downward cutting stroke. Clearance needed for the blade to pass by. If this part is reversed and

the curved side is to the food when cutting. This position will hinder and block your cutting action. And is the wrong way to attach the power block to the Pro Board. And the blade normally will then hit the power block at that time then cutting. (See Picture)

**POWER BLOCK \* Left handed or right-handed usage.**

Choose the side you want to use. Left or right handed... The two turn screws (Thumb screws) allow the power block to be attached to frame... Or can allow the block to be removed completely. Power block has two thru holes drilled into the power block. The thumb or turn screws go thru these holes and into the cutting rail of the Pro Board. There are two holes drilled into the power block. Remove the screws the two turn screws (Thumb screws) completely. And re-insert them into the opposite side for changing use direction. You will then attach the power block in the configuration **to your selection** and direction of use for that side (Left side or right side of usage). (See Picture)



**ALWAYS USE THE POWER BLOCK when using the cutting rail to cut something...**

Food under pressure will move erratically when cutting it. For the food when under cutting force will want to move... and if it moves you may cut wrongly and even injure ones self, if you continue to force the cutting to happen. The power block is designed to allow the knife to put cutting pressure on the food. And help to hold the food in position and from it, not sliding off the board's edge. The power block is only on one side of the cut. So be aware in cutting situations, food may want to roll and move around the block. To twist. Especially when hard, frozen, slippery and wet. One must hold the food in position to steady the cutting. And proceed to cut the food safely where you want to cut the food... (See Picture 1 & 2...) Place one hand on the food and at the top of the food and press on the board to stabilize yourself and the cutting process. Keeping fingers etc. out of the way of cutting. (See Picture 1 & 2...)



**ATTACHING POWER BLOCK TO BOARD**

When attaching the power block to board. The vertical side is ALWAYS to face towards the food you will be cutting. The slanted side is to be facing you (or out to the back) when doing the cutting. The angle at the top is there to allow clearance when doing the downward cutting stroke. Clearance needed for the blade to pass by. If this part is reversed and the curved side is to the food when cutting. This position will hinder and block your cutting action. And is the wrong way to attach the

power block to the Pro Board. And the blade normally will then hit the power block at that time then cutting. (See Picture 1 & 2...)

**ALSO NOTE\*** You don't or you do not have to tighten or wrench down the screws excessively when tightening the screws to the rail. Finger tight and snug is enough. If they are in all the way... and snug finger tight... then that is the force needed to hold the power block in position when cutting... and allows you to cut safely. If you tighten the screws too tight. Or if you wrench the screws in too tight. You run the risk to strip out the threads and make the power block dangerous to use and useless. Voiding any warranty... Finger tight and snug is enough. If they are in all the way and snug finger tight then that is the force needed to hold the power block in position when cutting.

## **THE EASIEST WAY TO CUT SOMETHING**

The easiest way to cut something is to first have power block up and on the side that is most comfortable to use... Making sure the board is clean, level and stable. And on a flat surface. That it does not rock or slide. Then having food to cut and to put that food on the board and in position. And food is also where you want the cut to happen... Or to be in the position of the 'where the blade will be'... (See Picture 1 & 2...)

### **With food on the board and in position where you want the cut to happen...**

(See Picture 1 & 2...)

### **In What Position and How...**

One side of the food is touching the power block. The Knife is to be next to the food at the knife's edge. And this knife's edge is then touching the food with the blade of the knife's sharp edge. Allowing the blade to be touching the food and the other side of the food touching the power block...

First Step... And this first step it is done to first see what pin hole in the rail is closest to the Food Knife's Cutting Position that you will use. To be able to then insert the pin into the correct hole that is closest to the back of the knife. Having the knife then touching the food in the most upright vertical stance of position then.

And this is done to safely get the blade into position. For cutting in the best cutting fulcrum.

(See Picture 1 & 2...)

## **FOOD KNIFE CUTTING POSITION**

### **THE WHERE THE FOOD and BLADE WILL BE... (See Picture 1 & 2...)**

This is the position of where the hole... The hole that would allow the knife to be in the best cutting fulcrum when next to the food at the edge... when touching the food with the blade... And when the knife is standing in a vertical position to the food...

1. First put knife into guide slot... Between the two metal rail strips. And have the knife in the vertical position and touching the food... Then you **look and select** an open pin hole to put the pin in... This must be the closest pin hole to the back of the blade. When the blade is touching the food. (See Picture 1 & 2...)
2. Then... Remove the knife from the board. Lay it down safely... and push the pin in that selected hole. The closest hole to the blades outer back edge... Push the pin all the way in and into the hole as far as it will go. Making sure it has gone across the gap between the guides knife rail gap... to be in and at and thru... Thru completely into the other side of the guide rail... or all the way in. (See Picture 1 & 2...)

**TO CUT THE FOOD.** Holding the knife in one hand. The hand that will be doing the cutting. Put knife into guide slot or cutting rails again... Between the two metal cutting rail strips... and in front of the pin... having the pin in place... And have the knife then in the vertical position between the pin and the food... with the food against the power block.

Place the other hand on the food. but also at the top of the food... and hold food firmly. But keep your fingers and your hand... and any body part... out of the blade path... keeping your thumb out of the blade path too...

This then is when you can then ad force to cut... That hand... then holds the board end down so the board it does not cantilever up... and your hand then to holds the food in place... to have it stay in place... within reason... as you cut.

And then you can proceed to cut the food safely where you want to cut the food... (See Picture 1 & 2...) **Place one hand... the other hand on the food and at the top of the food and the board to stabilize yourself and the cutting process.**

**AND ALWAYS REMEMBER TO KEEP YOUR FINGERS AND YOUR HAND... AND ANY BODY PART... OUT OF THE BLADE'S PATH... AND KEEPING YOUR THUMB OUT OF THE BLADE'S PATH... THAT NOT ALL MATERIALS OR SUBSTANCES CAN BE CUT ON A PRO BOARD. YOUR DISCRETION IS ADVISED.**

**BECAUSE...!!! YOU COULD IF NOT CAREFUL OR NOT THINKING. COULD SEVER YOUR FINGERS OR THUMB OR DEEPLY CUT YOURSELF ETC. IF NOT CAREFUL WHEN CUTTING... PLEASE THINK OF THIS BEFORE PROCEEDING TO CUT ANYTHING... (See Picture 1 & 2...) For cutting is dangerous. So go slowly as you proceed. AND NEVER USE THE PRO BOARD IF YOUR ABILITY TO FUNCTION IS IMPAIRED IN ANYWAY.**

**REMEMBER TO ALWAYS GO SLOWLY** with your cutting... to control your cutting force... and to watch that the food does not move erratically when cutting it. For the food when under cutting force will want to move... and if it moves you may cut wrongly and even injure ones self, if you continue to force the cutting to happen. Remember you can always stop... and then redo the cutting to be sure... to be safe... **AND IT IS MORE IMPORTANT TO NOT CUT ONE'S SELF...** so go slowly when cutting up any food... And think before proceeding to make sure. Not all materials or substances can be cut on a pro board. And your discretion here is advised.

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**NOTE\* Some people also use a cutting glove on the hand that holds the food in place. As an extra precaution to cutting.** Your discretion here is advised.

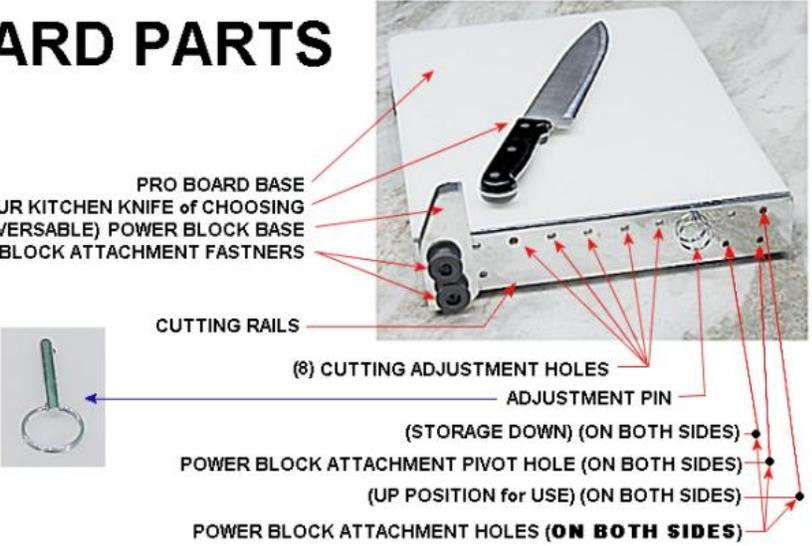
**IF THE CUTTING FEELS TO BE TO HARD OR TOO TOUGH TO DO. STOP THEN. STOP USE. And find out why.** Or find another easier safer cutting location on the food. This product is not a cures all fits all situation in real life device. It is merely a method to allow one to cut hard frozen food in a much safer smoother slower controlled environment or manner. Then to do it without the rail style of guide. This is not a fits all device to cut all manner of objects or food. Just an, we think, better then before method... So use your discretion when operating this product and stay safe. Use your discretion. And keep you body parts out of the path of the blade when cutting. Remember to always go slowly with your cutting... to control your cutting force... and to watch that the food does not move erratically when cutting it. For the food when under cutting force will want to move... and if it moves you may cut wrongly and even injure ones self if you continue to force the cutting to happen. Remember you can always stop... Then and or...? Redo the cutting to be sure... to be safe... and it is more important to not cut or damage one's self. So go slowly when cutting up any food... And think before proceeding to make sure. For again not all materials or substances can be cut on a pro board. Each person will come to his or her preferred method of use. And your discretion here is advised. And one should not let a child or children use this. PLEASE, Don't let a child use this. We don't allow that use.

Each person will come to his or her preferred method of use. But please use safety first when using the product. Proceed to cut the food safely where you want to cut the food... And after any use always clean the board completely for the next use and dry the board off. And dry the board before you store it for any length of time... And there you have it. With pro board you win... All rights reserved...

See after the pictures Suggestions of usage. **NOTE\* Ceramic Knives Will Not Work On This Board.**

**THE PRO BOARD**  
Instructions of use page 1

## BOARD PARTS



The diagram shows a white cutting board with a black handle and a silver blade. Red arrows point from labels to various parts of the board. A separate image shows a green adjustment pin. Labels include: PRO BOARD BASE, YOUR KITCHEN KNIFE of CHOOSING (REVERSABLE) POWER BLOCK BASE, POWER BLOCK ATTACHMENT FASTNERS, CUTTING RAILS, (8) CUTTING ADJUSTMENT HOLES, ADJUSTMENT PIN, (STORAGE DOWN) (ON BOTH SIDES), POWER BLOCK ATTACHMENT PIVOT HOLE (ON BOTH SIDES) (UP POSITION for USE) (ON BOTH SIDES), and POWER BLOCK ATTACHMENT HOLES (ON BOTH SIDES).

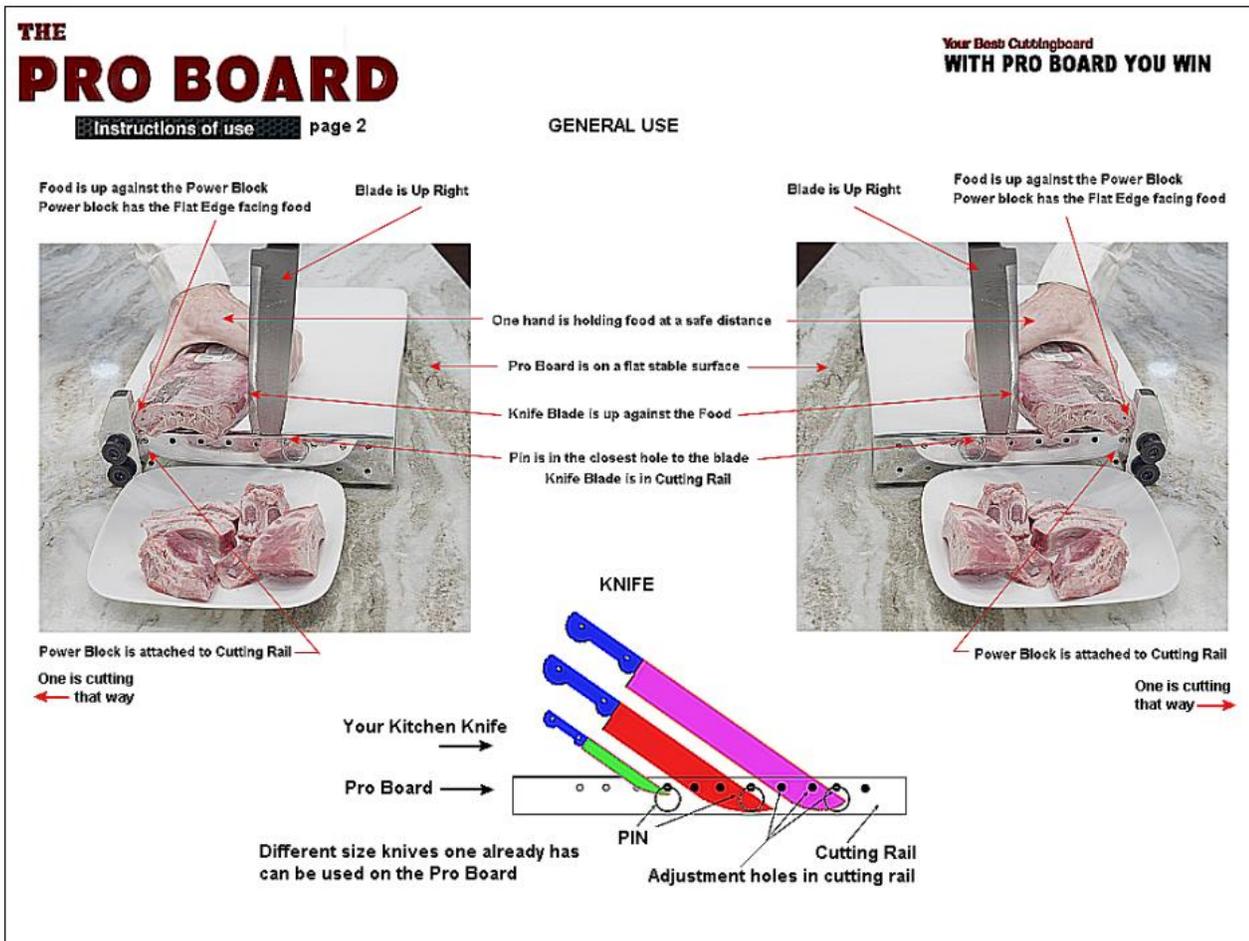
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## Cleaning

Disassemble the Pro Board. Look to see if any food is in and between the cutting rails. If so then remove particles with a flat piece of plastic stock. Or a butter knife works. And clean as you would any kitchen object. Pro Board can stand the temperatures of an ordinary type household dishwasher.

And there you have it. With pro board you win...

## SUGGESTIONS OF USAGE

It may be advisable to use or to go over the usage of the Pro Board first. And to see how is best to stand in front of this cutting board when using this equipment. And to see what height in cutting is best. One may find that one may stand too tall or to low when cutting. And when the Pro Board is on a table of different heights. If the table you are at is too tall or to low. This may affect your ability to properly cut. Having the Pro Board and you in and at a different angle of stance. This might not

be the best position for some and might be the best position for others. So one should we'd suggest is to try out the Pro Board first in a mock-up situation. To see what is the best type of height one is most comfortable with prior to attempting to cut something really hard and or slippery and frozen for the first time. The Pro Board is not that hard to use. Once you understand the nature of the board, your knife you ability and the object being cut up. All items act differently when cut up. So please be safe when using. Your discretion.

Some people also use a cutting glove on the hand that holds the food in place. As an extra precaution to cutting... your discretion.

**AND ALWAYS REMEMBER TO KEEP YOUR FINGERS AND YOUR HAND... AND ANY BODY PART... OUT OF THE BLADE'S PATH... AND KEEPING YOUR THUMB OUT OF THE BLADE'S PATH...**

**BECAUSE...!!! YOU COULD IF NOT CAREFUL OR NOT THINKING. COULD SEVER YOUR FINGERS OR THUMB OR DEEPLY CUT YOURSELF ETC. IF NOT CAREFUL WHEN CUTTING... PLEASE THINK OF THIS BEFORE PROCEEDING TO CUT ANYTHING... (See Picture 1 & 2...) For cutting is dangerous. So go slowly as you proceed. AND NEVER USE THE PRO BOARD IF YOUR ABILITY TO FUNCTION IS IMPAIRED IN ANYWAY.**

**REMEMBER TO ALWAYS GO SLOWLY** with your cutting when you're cutting... to control your cutting force... and to watch that the food does not move erratically when cutting it. For the food when under cutting force will want to move... and if it moves you may cut wrongly and even injure ones self, if you continue to force the cutting to happen. Remember you can always stop... and then redo the cutting to be sure... to be safe... **AND IT IS MORE IMPORTANT TO NOT CUT ONE'S SELF...** so go slowly when cutting up any food... And think before proceeding to make sure.

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*All rights reserved...*

# THE PRO BOARD

Your Best Cuttingboard  
WITH PRO BOARD YOU WIN



## PARTS LIST



### CUTTING RAIL ASSEMBLY & MOUNTING FASTENERS



(Pack of 2)  
**FULCRUM PINS**



**POWER BLOCK**



**TWIST SCREWS**  
(Pack of 2)



**BOARD PLATE & FEET**

**CUTTING RAIL ASSEMBLY & MOUNTING FASTENERS**  
ATTACHES TO BOARD  
COMES WITH MOUNTING GEAR

**TWIST SCREWS**  
FOR THE POWER BLOCK  
ATTACHES POWER BLOCK TO  
THE CUTTING RAIL  
TWO (2) COME IN PACKAGE

**POWER BLOCK**  
ATTACHES TO CUTTING RAIL  
ONE PER PACK

**FULCRUM PINS**  
FOR KNIFE ADJUSTMENT ON RAIL  
TWO (2) PINS COME IN THE PACKAGE

**BOARD PLATE & FEET**  
THE TOTAL BASE OF THE PRO BOARD UNIT  
EVERYTHING ABOVE ATTACHES TO THIS UNIT  
UNIT BASE COMES WITH MOUNTING GEAR  
ONE UNIT WITH MOUNTING GEAR PER PACKAGE

Thank you for your purchase. And there you have it. With pro board you win...  
*All rights reserved...*