

KING CUTTINGBOARD®

Family of Products



Care & Maintenance Manual



King Plastic Corporation

Our Innovation. Your Imagination.®

Care & Maintenance

King CuttingBoard® is the polymer sheet for food applications with an advanced antimicrobial technology for protecting the cutting board against stain and odor-causing microorganisms. The natural polyethylene color creates a clean and sanitary look that commercial food processing operations require. Now manufactured with an advanced antimicrobial technology to produce a more effective application compared to our formerly untreated cutting board polymer sheet. The non-porous surface does not absorb food odors and is easy to clean and sanitize. The antimicrobial technology inhibits product-damaging microbes from causing stains and odors on the cutting board surface. Studies have shown that surfaces with the antimicrobial technology can inhibit the amount of certain product-damaging microorganisms by 99.9999%* compared to an untreated surface.

King CuttingBoard® antimicrobial polymer sheet is NSF listed to meet requirements of commercial food processing operations for direct and indirect food contact.

The King CuttingBoard® family is also chemically resistant. Most chemicals, except the harshest solvents and acids, will have little effect on the material.

The following are a few tips on care and maintenance to keep cutting boards looking new.

- Keep teak oil and other wood preservatives and stains away from King CuttingBoard® components. They may permanently stain the cutting board.
- Rust stains are very difficult to remove from King CuttingBoard®, especially light colors. Keep uncoated metals away from your new King CuttingBoard®.
- Do not mark the material with pencils, pens or magic markers. If you are constructing or attaching something to King CuttingBoard®, use china markers or wax pencils.
- King CuttingBoard® will melt if exposed to extreme heat. Do not subject the cutting board material to a consistent temperature of over 180° Fahrenheit. Heat sources can mar the finish.
- You will not be able to paint King CuttingBoard®.

Cleaning

- Nonporous polymer cutting boards made from King CuttingBoard® are easy to clean and maintain because you can put them in a dishwasher.
- Wash regularly using a dishwasher or hot soapy water. If using a nylon scrubby or stiff nylon brush. Scrub lightly; excess force can mar the finish.

- Sanitize with 1 teaspoon of bleach per 1 quart of water. Persistent stains will usually go away if you soak the area with bleach. Do not use 100% chlorine used to treat swimming pools.
- To remove any surface stains on natural color cutting boards, occasionally, use a paste made from 1 teaspoon of baking soda, 1 teaspoon of salt, and 1 teaspoon of water.

When you start to see scoring on your plastic cutting board, you may lightly use a steel scouring pad to remove any loose plastic particles from the board's surface, and then use a belt sander to smooth out the surface. Be careful to work on the problematic areas only because sanding will remove the matte finish.

Customizing with King CuttingBoard®

The material is easy to work with using standard woodworking tools and techniques, please refer to the CNC Fabrication page on our website.

A few suggestions from our website are worth mentioning:

- Use standard woodworking tools to fabricate components. To create a crisp edge with a circular saw, use a good carbide blade with 60 teeth for a 10" blade and 40 teeth for a 7 1/2" blade.
- King CuttingBoard® cannot be glued using standard adhesives. It is preferable to use stainless steel mechanical fasteners when constructing components with King CuttingBoard®.
- When securing a component to King CuttingBoard® with screws, it is important to drill pilot holes in materials to be joined followed by an oversized hole in the King CuttingBoard®. This will properly allow for material expansion and contraction. For a more detailed discussion of King CuttingBoard® physical properties, visit our website.

Product Availability

Visit www.kingplastic.com to review the standard products and colors.

For distributor information, visit our "Where to Buy" page at www.kingplastic.com/where-to-buy or contact customer service at 941.493.5502.

These general guidelines are not intended to address every conceivable concern regarding the care and maintenance of your King CuttingBoard® products. Visit www.kingplastic.com for ideas and detailed instructions or send questions to sales@kingplastic.com.

Features and Benefits



ADVANCED ANTIMICROBIAL TECHNOLOGY

Proprietary antimicrobial additive is EPA registered*



EASY TO CLEAN

Non-porous surface does not absorb food odors and is easy to clean and sanitize



NSF LISTED

Meets requirements of commercial food processing operations for direct and indirect food contact



DISHWASHER SAFE

Can be washed in a commercial or residential dishwasher



BPA FREE

The raw material does not contain BPA's or Phthalates



ENVIRONMENTALLY FRIENDLY

Recyclable HDPE, smart and sustainable



MADE IN USA

America's most innovative polymer sheet manufacturer



QUALITY

The King brand is synonymous with quality

*The antimicrobial is for protecting the cutting board against stain and odor-causing microorganisms. This product does not protect users or others from food-borne bacteria. Always clean this product thoroughly after use. 99.9999% effective inhibition rate has been achieved using standardized test methods of microorganism growth versus untreated controls in lab testing.



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