



King Plastic Corporation

## **King CuttingBoard® FAQ**

### **What is King CuttingBoard®**

King CuttingBoard® is a solid, high-density polyethylene sheet for food applications. It is the product of a proprietary process called K-Stran™, the most advanced manufacturing process for superior flatness and consistency. King CuttingBoard® has a natural matte finish on both sides of the sheet. The natural polyethylene color creates a clean and sanitary look that commercial food processing operations require. The non-porous surface does not absorb food odors and is easy to clean and sanitize.

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

King CuttingBoard® can be upgraded with an advanced antimicrobial technology for protecting the cutting board against stain and odor-causing microorganisms.\*

\*For bacteriostatic, fungistatic, & algistatic properties. This product is exempt from registration under 40 CFR 152.25(a). Antimicrobial effectiveness verified by ISO and ASTM standards. 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. 99.99% effective inhibition rate has been achieved using standardized test methods of microorganism growth versus untreated controls in lab testing.

### **What type of finish?**

Matte finish on both sides of the sheet.

### **What colors are available?**

King CuttingBoard® is available in one standard color: Natural.

### **Can you custom color match?**

Please call Customer Service at 941.493.5502.

### **What is required for custom orders?**

Please call Customer Service at 941.493.5502.



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### **What sizes are available?**

King CuttingBoard® standard sheet size is 48" x 96" and 60" x 120". Standard gauges are 1/4", 1/2", 3/4" and 1". Custom sheet sizes and gauges available upon request. Please call Customer Service at 941.493.5502.

### **Is King CuttingBoard® available with an antimicrobial?**

Yes.

### **Is King CuttingBoard® available with a Flame Retardant?**

No.

### **What are the features and benefits of King CuttingBoard®**

- Advanced antimicrobial technology available
- NSF Listed
- BPA Free, raw material does not contain BPA's or Phthalates
- Made in USA
- Easy to clean
- Dishwasher safe
- Environmentally friendly, recyclable, smart, sustainable
- Easy to fabricate
- Will not dull knives like wood cutting boards

### **How can the material be fabricated and finished?**

Use standard woodworking tools: table saws, table routers, drills, blades and bits. Carbide router bits with two to four flutes are recommended. For more information, please refer to the fabrication brochures.

### **How to clean and maintain?**

Scrape off any food with a scrub brush, bristle brush or food scraper

#### *Dish Soap and Water:*

- Hand wash thoroughly with a scrub brush or bristle brush, dish soap and hot water
- Rinse thoroughly, and allow to air dry

#### *Dishwasher:*

- Run the cutting board through the dishwasher on the hottest setting
- Remove from dishwasher before the drying cycle, allow to air dry



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## *Vinegar:*

- Wash the cutting board with dish soap and water
- Pour white vinegar over the cutting board or use a white vinegar spray
- Rinse clean, allow to air dry

## *Hydrogen Peroxide:*

- Hand wash thoroughly with a scrub brush or bristle brush, dish soap and hot water
- To remove stains, use 3% hydrogen peroxide
- Spray or pour hydrogen peroxide over the cutting board until it is wet
- Allow the hydrogen peroxide to soak for several hours or overnight
- Wash cutting board with dish soap and hot water, allow to air dry

## *Baking Soda, Hydrogen Peroxide, and Dish Soap:*

- Make a paste from 3-4 tablespoons of baking soda, 1 tablespoon of dish soap, and 1-2 tablespoons of hydrogen peroxide to make an easily spreadable but not soupy mixture
- Spread the cleaner all over one side of the cutting board and allow to sit for several hours or overnight
- Wipe or rub off the cleaner, wash the cutting board with dish soap and water, and allow to dry

## **How to Care and Store?**

- Store the sheets flat on a level surface
- Keep away from teak oil and other products that can stain the finish
- Use china markers or water-based markers to draw patterns
- Pen marks can usually be removed with household cleaners
- Keep away from heat sources that exceed 180°F
- Because there is no grain, parts can be cut from any area of the sheet
- Save the scraps for small parts, shims, spacers and plugs
- Remnants may be eligible for recycling; contact your distributor or King Plastic Corporation for details

## **What are common applications?**

- Buffets
- Butcher Blocks
- Commercial and Consumer Cutting Boards
- Food Preparation and Packaging



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- Food Processing Components
- Salad Bars

**Is King CuttingBoard FDA approved?**

Yes. FDA 21 CFR 177.1520.

**Is King CuttingBoard® NSF listed?**

Yes, NSF Standards 2 and 51.

**Can I use a CNC machine?**

Yes.

**Will the material produce dust when fabricating?**

No, only small shavings that can be recycled.

**Can I use glue or paint?**

Gluing is not recommended. Because King CuttingBoard® sheet products are designed to resist water and grime, they cannot be painted and the use of adhesives is not recommended. It is preferable to mechanically fasten or weld. Specialized welding equipment and rods, designed for use with polymer sheets, are available.