

Peel Type Cutting Board Use & Care

Q - What material is used for this cutting board?

A - **Polyethylene** - which is recognized as food safe.

Q - How does this board compare to a wooden board?

A - This board will not absorb water, therefore bacteria has no medium to grow in.

Q - The surface seems hard. Will it damage a blade?

A - The hardness is similar to wood. The surface will soften up after a few uses.

Q - How can I clean this board?

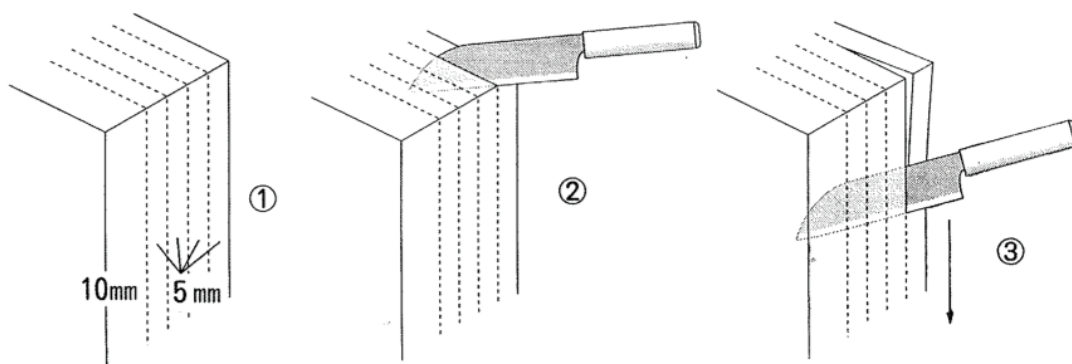
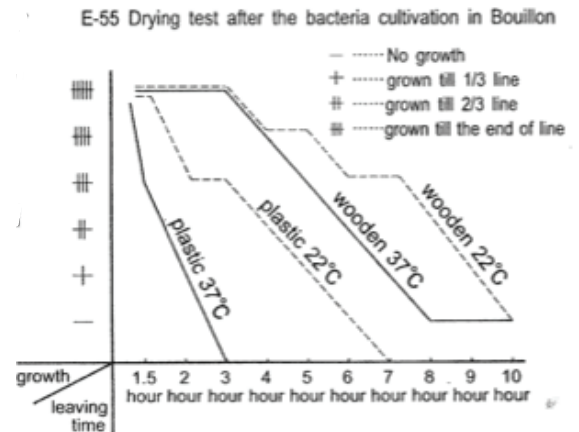
A - Soak the board in a bleach solution for 30 minutes once per week or even overnight. Rinse thoroughly before using.

Q - How long can each layer be used?

A - Depending on use, a layer should last from 3 months to a year. (8 months is average)

Q - How can I peel off a layer?

A - Find the line between layers and insert a knife, and push down. Only the very edge of the board is attached.



Q - How are the layers attached?

A - The circumference of the board is melted to create a stable bond for all layers. There are no glues or adhesives used.

Q - Is the last layer a usable cutting surface?

A - It is possible to use it but it might have a curve. Instead, we recommend leaving the last two layers attached and flipping the board over.

Q - Can I use boiling water on this board?

A - This board can tolerate water up to 90 C (194 F)

However steam should be avoided 150 C (302 F)

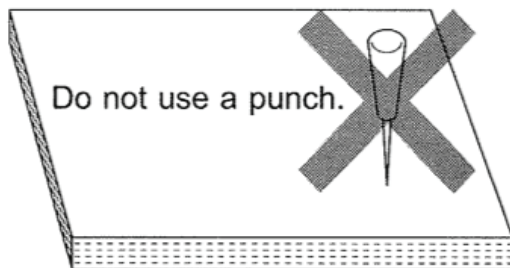
If the board curves from exposure to hot water, lay flat while still warm.

Q - What should I do if water enters a layer through a scratch in the surface.

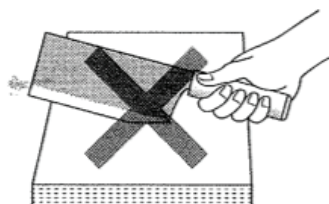
A - We recommend removing the top layer. Trapped water can create an unsanitary condition.

CAUTION

Do not puncture!



Do not use the edge of a knife.



Do not cut with saw.

