

RVA1217BLK

HDPE CUTTING BOARD

RUVATI[®]
SPECIFICATION SHEET

Material: Food-safe High Density Polyethylene (HDPE)

Size: 17-1/8" (length) x 11" (width) x 3/4" (thick)

Compatible Ruvati Sinks:

RVH8002, RVH8003, RVH8023, RVH8030, RVH8035, RVH8036, RVH8224, RVH8300, RVH8301, RVH8307, RVH8308, RVH8309, RVH8310, RVH8320, RVH8324, RVH8327, RVH8335, RVH8341, RVH8345, RVH8350, RVH8351, RVH8356, RVH8359, RVH8570, RVH8573, RVH8582, RVH8584, RVH8591, RVH8596, RVH8597, RVH9020, RVH9050, RVH9100, RVH9200, RVH9201, RVH9300, RVH9301, RVH8222, RVH8255, RVH8277, RVH8299, RVH8333, RVH8555, RVH9222, RVH9333, RVU6321

CARE INSTRUCTIONS



Cleaning: Hand wash the plastic cutting board with soap and hot water or run it through the dishwasher.



Disinfecting: You can disinfect the board by soaking it for 2 minutes in a solution of two teaspoons of bleach and one gallon of water.



Deodorize: Wet the board and sprinkle it with baking soda. Let it stand for a few minutes then rinse it in water.



Scratches: It is normal for plastic cutting boards to take knife marks. The scratches will be noticeable when the board is new. Over time, they will blend in.



Heat: Do not expose the cutting board to hot surfaces, or put in an oven or microwave. It can cause the board to melt.



RUVATI USA

www.ruvati.com