

CUTTER BOARD PLUS

CUTTING BOARD DESTAINER AND BUTCHER BLOCK WHITENER

FEATURES

- FORMULATED TO REMOVE TOUGH STAINS ON CUTTING SURFACES
- USES AN EFFECTIVE MIXTURE OF CHLORINE BLEACH, ALKALINITY BUILDERS AND DETERGENTS TO REMOVE TOUGH STAINS
- WHITENS SURFACES INCLUDING WOOD & PLASTIC

PRODUCT DESCRIPTION

CUTTER BOARD PLUS is formulated with a powerful combination of sodium hypochlorite, alkaline builders and detergents, for use in meat, poultry and fish processing areas, delicatessens, restaurant kitchens and bakeries. Use **CUTTER BOARD PLUS** to remove blood, fats, marrow and protein soils from butcher blocks, tables and other food processing equipment.

AREAS OF USE

For use in meat, poultry and fish processing areas, delicatessens, restaurant kitchens and bakeries.



USE DIRECTIONS

GENERAL SURFACE WHITENING

1. Rinse surface completely.
2. Apply undiluted product onto surface to be whitened.
3. Soak for 5 to 10 minutes.
4. Scrub surface with brush.
5. Rinse surface completely with fresh potable water.

Note: If sanitation step is required, use **BARRIER II** after cleaning with **CUTTER BOARD PLUS**.

PACKAGING

PK11033 4x1 Gallon Case

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Product Info Sheet