



Justrite Safety Group

T45 Sani-Tuff® Cutting Boards

NoTrax® rubber cutting boards are low maintenance, durable, and non-porous. Unlike wood or plastic alternatives, rubber cutting boards won't splinter, swell, crack, or absorb odors from liquids.

Getting Started

Rubber cutting boards may arrive with small granules on the surface due to the sanding process, but these can be easily removed. See "Cleaning" instructions below.

Upon receiving your NoTrax cutting board, a rubber odor is common but can be neutralized. Make a paste of one part water to three parts baking soda, scrub evenly on the board's surface and then rinse off.

Cleaning

Using dish soap and warm water, carefully scrub your rubber cutting board with a kitchen sponge or dish brush, non-abrasive scrubber, washcloth or melamine foam sponge. While dish soap and warm water are sufficient, vinegar, salts and oils are also safe to use. To remove stains from the surface, use a melamine foam sponge.

Avoid dishwashers: NoTrax rubber cutting boards are NOT dishwasher safe. Exposing your board to a dishwasher's high temperatures will result in warping.

Avoid bleaching: Bleaching your rubber cutting board will result in premature aging.

Resurfacing

NoTrax rubber cutting boards have self-healing properties to minimize nicks and scratches. Deeper cuts can be removed with resurfacing. Follow this simple process:

Step 1: When resurfacing your cutting board, it's best to begin with a fine grit (100) sandpaper. If the board has any rough edges, even them out with steel wool before starting the sanding process.

Step 2: Begin sanding the cutting board, switching to finer sandpaper grits until the board reaches the ideal level of smoothness. Scrub the board with steel wool each time you change the grit.

Step 3: Use a melamine foam sponge to remove any stains from the resurfacing process.

Step 4: Rinse and scrub the board with steel wool, then rub dish soap into it with your hands and rinse the board again.

