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- Hygiplas /
- > Hygiplas J252 LDPE White Chopping Board User Manual

Hygiplas J252

Hygiplas J252 LDPE White Chopping Board User Manual

Model: J252 | Brand: Hygiplas

1. Introduction

This manual provides essential information for the proper use, care, and maintenance of your Hygiplas J252 LDPE White Chopping Board. Please read these instructions carefully before first use to ensure optimal performance and longevity of the product.

2. PRODUCT OVERVIEW

The Hygiplas J252 is a white, low-density polyethylene (LDPE) chopping board designed for food preparation, specifically recommended for dairy and bakery items due to its color coding. Its non-porous surface helps prevent the absorption of flavors and odors, contributing to a hygienic food preparation environment.



Figure 2.1: The Hygiplas J252 LDPE White Chopping Board. This image shows the rectangular white chopping board from an elevated angle, highlighting its smooth surface.

Key Features:

- Color-Coded White: Designated for dairy and bakery preparation to minimize cross-contamination risks.
- Hygienic & Odor-Free: Non-porous LDPE material prevents absorption of food flavors and odors.
- Lightweight & Durable: Constructed from low-density polyethylene for ease of handling and long-term use.
- Easy to Clean: Designed for simple cleaning and maintenance.
- Optimal Size: Dimensions of 12(H) x 450(W) x 300(L)mm provide ample space for various food preparation tasks.



Figure 2.2: Close-up view of the Hygiplas brand embossed on the corner of the chopping board, indicating product authenticity.

3. SETUP AND FIRST USE

- 1. Unpacking: Carefully remove the chopping board from its packaging.
- 2. **Initial Cleaning:** Before first use, wash the chopping board thoroughly with warm water and a mild dish soap. Rinse completely and dry with a clean cloth or allow to air dry.
- 3. Placement: Place the chopping board on a stable, flat surface for safe food preparation.

4. OPERATING INSTRUCTIONS

The Hygiplas J252 chopping board is designed for cutting, slicing, and dicing various food items. Adhere to the color-coding system for optimal hygiene.

Recommended Use:

- Use this white chopping board exclusively for dairy products and bakery items (e.g., bread, pastries, cheese).
- Always use sharp knives. A dull knife can slip and cause injury, and may also damage the board more severely.
- · Apply appropriate pressure when cutting to avoid excessive scoring of the board surface.



Figure 4.1: The white chopping board in use with a loaf of bread and a bread knife, demonstrating its intended application for bakery items.



Figure 4.2: The chopping board displaying sliced bread, a baguette, and raspberries, illustrating its versatility for bakery and light fruit preparation.

5. CARE AND MAINTENANCE

Cleaning Instructions:

- Hand Wash Only: Wash the chopping board by hand using warm water and a mild detergent.
- Rinse Thoroughly: Ensure all soap residue is removed.
- Drying: Dry immediately with a clean towel or allow to air dry completely before storing.
- Storage: Store flat in a dry place to prevent warping.

Restoring the Surface:

Over time, knife marks may accumulate on the board's surface. To restore the board and prolong its life:

- 1. Ensure the board is clean and dry.
- 2. Lay the board flat on a heat-resistant surface.
- 3. Using a small kitchen blow torch (like a Crème Brûlée torch) or a hairdryer on its maximum heat setting, quickly wave the heat source across the board's surface. Do not let the heat sit in one area for more than a second.
- 4. The heat will gently melt and smooth out minor cuts and raised edges, restoring the surface.

Caution: Exercise extreme care when using heat. Keep the heat source moving constantly to avoid melting or deforming the board. Perform this process in a well-ventilated area.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Board warps or bends	Improper drying or storage (e.g., not laid flat, high heat exposure).	Heat the board with a hairdryer or run under hot water for a minute, then lay it flat on a cool, flat surface until it cools and reshapes. Always store flat.
Excessive knife marks	Normal wear and tear; use of dull knives.	Refer to the "Restoring the Surface" section (Section 5) for instructions on smoothing out marks. Ensure knives are sharp to minimize damage.
Persistent odors or stains	Incomplete cleaning; prolonged exposure to strong odors/stains.	Ensure thorough cleaning after each use. For stubborn issues, a paste of baking soda and water can be applied, left for 15 minutes, then scrubbed and rinsed.

7. SPECIFICATIONS

Attribute	Detail
Brand	Hygiplas
Model Number	J252
Color	White
Material	Low Density Polyethylene (LDPE)
Product Dimensions (L x W x Th)	17.72"L x 11.81"W x 0.47"Th (approx. 450mm x 300mm x 12mm)
Item Weight	2.77 pounds (approx. 1.26 kg)
Recommended Use	Dairy and Bakery Preparation
Care Instructions	Hand Wash Only
Special Feature	Lightweight, Non-Porous, Color-Coded

8. WARRANTY AND SUPPORT

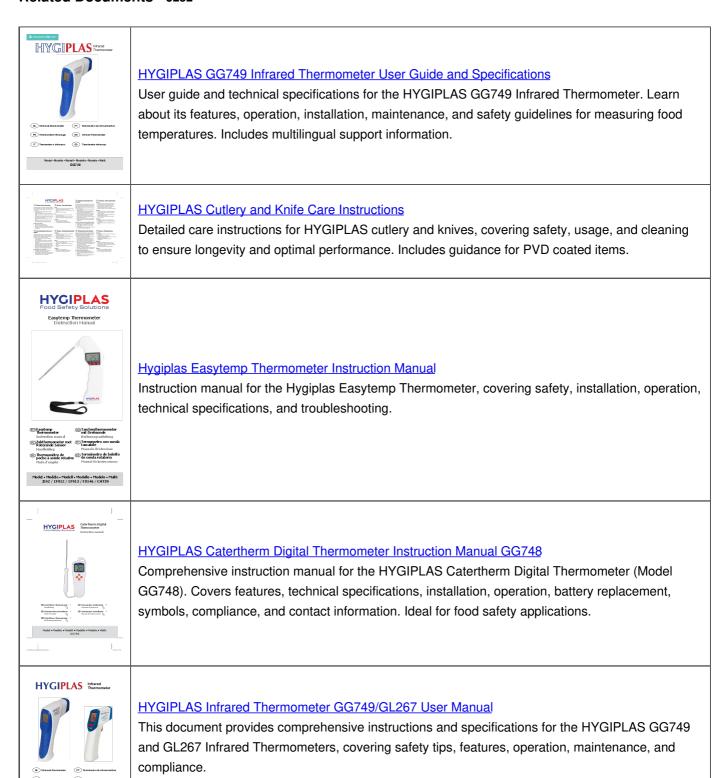
Warranty Information:

This product is designed for durability and long-term use. For specific warranty details, please refer to the purchase documentation or contact your retailer. General wear and tear from normal use, including knife marks, are not typically covered under warranty.

Customer Support:

For further assistance, questions, or to report any issues with your Hygiplas J252 Chopping Board, please contact the retailer from whom you purchased the product. You may also visit the official Hygiplas website for general product information and support resources.

Related Documents - J252





HYGIPLAS CB891 Mini Fridge/Freezer Thermometer Instruction Manual

Official instruction manual for the HYGIPLAS CB891 Mini Fridge/Freezer Thermometer. Learn about its features, specifications, installation, operation, safety warnings, and compliance information.