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- > STARK BOARDS Disposable & Reusable Cutting Boards User Manual

STARK STARK BOARDS

STARK BOARDS Disposable & Reusable Cutting Boards User Manual

Model: STARK BOARDS

1. Introduction

This manual provides instructions for the proper setup, operation, and maintenance of STARK BOARDS Disposable & Reusable Cutting Boards. Please read this manual thoroughly before using the product to ensure safe and effective use.

STARK BOARDS are designed to provide a hygienic and convenient surface for food preparation, reducing the risk of cross-contamination. They are cut-resistant, FDA & USDA Food Grade, and BPA-free.

2. PRODUCT OVERVIEW

STARK BOARDS are supplied on a perforated roll, allowing users to easily tear off individual sheets as needed. Each sheet measures approximately 20 inches by 24 inches.

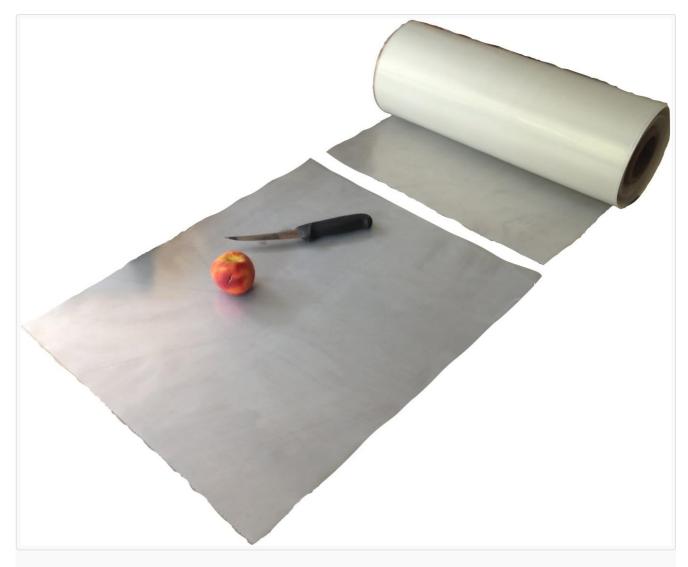


Figure 1: STARK BOARDS roll with a single sheet unrolled, demonstrating the product's form factor.

3. SETUP

STARK BOARDS are available in rolls of 25, 50, or 100 sheets. The dispensing method varies based on the roll size:

- 25 and 50-sheet rolls: These come in a kraft box with "pad plugs" for easy dispensing directly from the box.
- 100-sheet rolls: These come with "core plugs" designed for use with a dedicated dispenser (such as the STARK BOARDS Dispenser) or a custom rig setup. The core plugs insert into the cardboard core of the roll and have a 1-inch diameter hole for smooth dispensing.

To set up your STARK BOARD:

- 1. Remove the roll from its packaging.
- 2. If using a 100-sheet roll, insert the core plugs into the ends of the roll's cardboard core and place it onto your dispenser.
- 3. Pull the desired length of board from the roll.
- 4. Tear along the perforation to separate a single sheet.
- 5. Before use, rinse the board with water to remove any debris that may have accumulated during shipping.
- 6. If you intend to use the STARK BOARD on a wet surface, ensure the surface is clean and free of debris. A small amount of water on the surface can help the board adhere securely.





Figure 2: STARK BOARDS roll in its packaging, highlighting the instruction label for initial preparation.

4. OPERATING INSTRUCTIONS

STARK BOARDS are designed for safe and hygienic food preparation. Follow these guidelines for optimal use:

- Placement: Lay the STARK BOARD flat on a clean, stable work surface.
- **Cutting:** Use the board for chopping vegetables, slicing meats, and other food preparation tasks. The material is cut-resistant to withstand typical kitchen knife use.
- **Preventing Cross-Contamination:** Utilize a fresh STARK BOARD for different food types, especially when switching between raw meats, poultry, seafood, and ready-to-eat foods. This practice significantly reduces the risk of cross-contamination.
- Food Safety: The boards are FDA & USDA Food Grade and BPA-free, ensuring they are safe for direct contact with food.

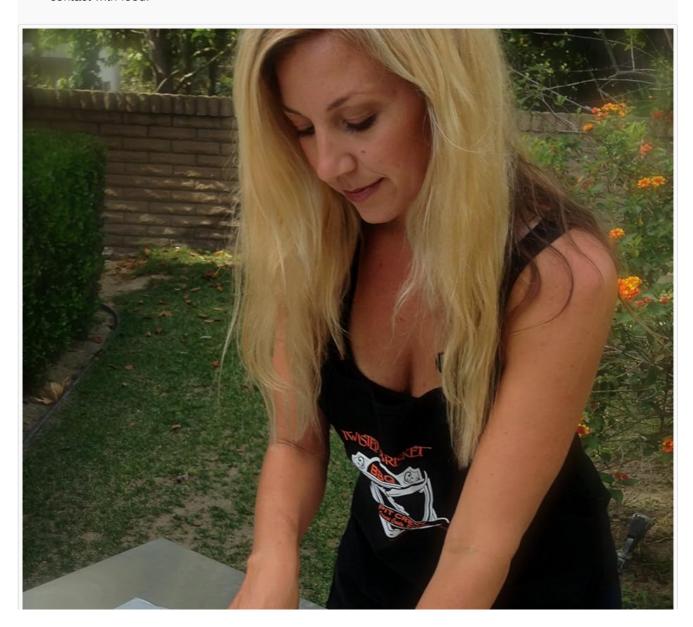




Figure 3: Demonstrating the use of a STARK BOARD for cutting fruit.



Figure 4: A STARK BOARD providing a clean surface for seasoning meat.

5. MAINTENANCE

STARK BOARDS are designed for both disposable and reusable applications, offering flexibility based on your needs.

- **Disposable Use:** For maximum hygiene and convenience, dispose of the used STARK BOARD after each task, especially after preparing raw meats or highly allergenic foods. This eliminates the need for washing and prevents potential cross-contamination.
- Reusable Use: If you choose to reuse a board for similar food items (e.g., only vegetables), it can be cleaned.
 The product care instructions recommend Hand Wash. Wash thoroughly with soap and water, rinse, and allow to air dry completely before reuse. Inspect the board for deep cuts or damage before reusing; discard if significantly compromised.

6. TROUBLESHOOTING

- Board not adhering to surface: Ensure the work surface is clean and free of debris. A small amount of water on the surface can help the board adhere more securely.
- **Difficulty tearing along perforation:** Ensure you are tearing firmly and evenly along the perforated line. If the board is tearing unevenly, try starting the tear from a different point on the perforation.
- Excessive knife marks: While STARK BOARDS are cut-resistant, very aggressive cutting or serrated knives can leave marks. For extended board life when reusing, use smooth-edged knives and moderate pressure.

7. Specifications

Feature	Detail
Brand	STARK
Model Number	STARK BOARDS
Sheet Dimensions (approx.)	20 inches x 24 inches
Material	Plastic
Special Features	BPA Free, Cut-Resistant, FDA & USDA Food Grade
Recommended Uses	Chopping vegetables, slicing meats
Product Care Instructions	Hand Wash
Item Weight (100-sheet roll)	2.27 kg (approx.)

8. WARRANTY AND SUPPORT

Warranty information for STARK BOARDS is not provided within this manual. For details regarding product warranty, returns, or customer support, please refer to the product packaging or contact the manufacturer directly through their official channels.

Related Documents - STARK BOARDS



Stark PRO SERIES AUTO FEED MIG 130 Welding Welder 110/220V Owner's Manual and Safety Instructions

Comprehensive owner's manual and safety instructions for the Stark PRO SERIES AUTO FEED MIG 130 Welding Welder (Model 55019). Covers safety warnings, operating procedures, specifications, parts, and troubleshooting for this 110/220V MIG welder.



STARK ST-324W Wireless Curtain PIR Intrusion Detector Operating Manual

Operating manual for the STARK ST-324W Wireless Curtain PIR Intrusion Detector. Provides detailed information on product overview, features, technical specifications, installation guide, and battery maintenance.



STARK Pallet Truck Stacker Dolly Lift with Table Fork - Assembly and User's Guide

Assembly and User's Guide for the STARK Pallet Truck Stacker Dolly Lift with Table Fork (SKU 58117). This guide provides essential safety instructions, product information, assembly steps, and replacement parts details for safe and efficient operation.



STARK GJD330 Multi-Function Gasoline Tool Owner/Operator Manual

Comprehensive owner/operator manual for the STARK GJD330 Multi-Function Gasoline Tool, detailing safe operation, assembly, and maintenance for its Long Reach Trimmer, Pole Saw, and Brush Cutter attachments. Essential guide for proper use and care.



STARK Walkie Electric Truck Pallet Owner's Manual and Safety Instructions

Comprehensive owner's manual and safety instructions for the STARK Walkie Electric Truck Pallet (Item # 58108), covering assembly, operation, maintenance, and parts information.



STARK 19" 7-Way Valve In-Ground Pool Sand Filter Owner's Manual and Safety Instructions

Owner's manual and safety instructions for the STARK 19" 7-Way Valve In-Ground Pool Sand Filter (Item #75140). Includes working principle, preparation, installation, startup, backwashing, troubleshooting, pool chemistry guidelines, and features.