

Butchers Poly Boards

Butcher's Poly Boards and Blocks

Poly Boards

Our **Poly Top Cutting Boards** are available in two different thicknesses: **25mm** and **50mm**, each designed to meet specific cutting and food preparation needs.

- **25mm Poly Board:** Ideal for standard cutting tasks, these boards are crafted from **PE300 Polyethylene** — a durable material suited for use with knives and general cutting tools.
- **50mm Poly Board:** Designed for more intensive use, such as with meat cleavers, these boards are made from **PE500 Polyethylene**, which offers superior strength and resistance to impact, making them perfect for heavy-duty cutting.

Each poly top cutting board is paired with a **lightweight, non-flexible aluminium stand** for stability and ease of use. For customers seeking a more robust option, we offer **stainless steel stands** by special order. Please contact our sales department for more details.

Butcher's Blocks

Our **60x60 cm Butcher's Blocks** are crafted from **premium Acacia Wood**, renowned for its durability and resilience. These blocks are constructed using an interlocking design, which prevents expansion or cracking over time.

- The butcher's block is treated with **food-safe 'paint water'** and **Vaseline oil**, ensuring that the surface is not only hygienic but also designed for long-lasting use.
- The block is securely held together using **vinyl glue** (also food-safe) and **threaded steel rods**, complete with washers and bolts, to guarantee the structural integrity of the block.
- To prevent warping, the wood is dried in a traditional oven, ensuring optimal moisture levels.

The standard working height of the butcher's block is **90 cm**, which is the industry-recognized height for comfort and functionality. For customized height adjustments, we offer the option to **raise or lower the block** for an additional cost. Please contact our sales department for further information on bespoke options.

Care & Maintenance: To maintain the quality and longevity of the butcher's block, we recommend regular re-oiling and proper sanitation after each use. Should any cracks develop, we advise using the appropriate butcher block filler, followed by sanding and re-oiling for a smooth, functional surface.

Available Sizes

We offer a wide range of **Poly Boards** and **Butcher's Blocks** to suit your specific needs.

For more information, please contact **Total Food Machines** at **02890994202** or email sales@totalfoodmachines.com.



Direct Web Link

<https://totalfoodmachines.com/machine/7212/butchers-poly-boards>

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Tel: 028 9099 4202
Web: www.totalfoodmachines.com

