

The Lightweight Polymer Sheet for Food Applications with an Advanced Antimicrobial Technology

King CuttingBoard[®] XL is the lightweight polymer sheet for food applications with an advanced antimicrobial technology for protecting the cutting board against stain and odor-causing microorganisms. The natural color polymer sheet is 30% lighter in weight than solid King CuttingBoard[®]. Now manufactured with an advanced antimicrobial technology to produce a more effective application compared to our formerly untreated cutting board polymer sheet. The non-porous surface does not absorb food odors and is easy to clean and sanitize. Studies have shown that surfaces with the antimicrobial technology can inhibit the amount of certain product-damaging microorganisms by 99.9999%* compared to an untreated surface.

King CuttingBoard[®] XL antimicrobial polymer sheet is NSF listed to meet requirements of commercial food processing operations for direct and indirect food contact.

Applications

- Buffets
- Butcher Blocks
- Commercial and Consumer
 Cutting Boards
- Food Preparation and Packaging
- Food Processing
 Components
- Salad Bars



Specifications

Standard Sheet Sizes

in: 60" x 96" mm: 1524mm x 2438.5mm

in: 60" x 120" mm: 1524mm x 3048mm

Standard Gauges

in:	1/4″	1/2″	3/4″	1″	
mm:	6.35mm	12.7mm	19.05mm	25.4mm	

Approximate Weight 60" x 96"

lbs:	40 lbs		80 lbs	120 lbs	160 lbs	
kg:	18.14kg		36.29kg	54.43kg	72.57kg	

Approximate Weight 60" x 120"

lbs:	50 lbs	100 lbs	150 lbs	200 lbs
kg:	22.67kg	45.36kg	60kg	90.72kg

Tolerance information: Gauges 1/4" up to $1" \pm 5\%$ Length and width plus only at room temperature

Custom sheet sizes and gauges available

Standard Color



Note: Color accuracy can vary considerably on computer monitors and printers. Please consult your distributor for a product sample before making critical color choices.

*For bacteriostatic, fungistatic, & algistatic properties. This product is exempt from registration under 40 CFR 152.25(a). Antimicrobial effectiveness verified by ISO and ASTM standards. The antimicrobial is for protecting the cutting board against stain and odor-causing microorganisms. This product does not protect users or others from food-borne bacteria. Always clean this product thoroughly after use. 99.9999% effective inhibition rate has been achieved using standardized test methods of microorganism growth versus untreated controls in lab testing.

Properties	Units	ASTM	Nominal Values
Density	g/cm³	D792	0.77
Tensile Strength @ Yield	psi	D638	>3,300
Tensile Modulus	psi	D638	165,000
Elongation @ Yield	%	D638	9.6
Flexural Modulus	psi	D790	130,000
Flexural Stress @ 5% Strain	psi	D790	2,990
Compressive Properties 10% Strain	psi	D695	2,910
Durometer	Shore D	D2240	64.9
Izod Impact Resistance	ft.lbs./in. ²	D256	1.4
Heat Deflection Temp. 66 psi	°C (°F)	D648	86.7°C (188°F)
Screw Holding Strength	lbs	D1761	325

*All values are determined on specimens prepared according to ASTM standards. Nominal values should not be interpreted as specifications.

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King CuttingBoard[®] XL is made entirely from FDA and USDA approved material. King CuttingBoard[®] XL is NSF approved for Standards 2 & 51.



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