



The Solid Polymer Sheet for Food Applications

King CuttingBoard® is a solid, high-density polyethylene sheet for food applications. It is the product of a proprietary process called K-Stran™, the most advanced manufacturing process for superior flatness and consistency. King CuttingBoard® has a natural matte finish on both sides of the sheet. The natural polyethylene color creates a clean and sanitary look that commercial food processing operations require. The non-porous surface does not absorb food odors and is easy to clean and sanitize.

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

King CuttingBoard® can be upgraded with an advanced antimicrobial technology for protecting the cutting board against stain and odor-causing microorganisms.*

KING
CUTTINGBOARD®

Applications

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



Specifications

Standard Sheet Sizes

in: 48" x 96"

mm: 1219 mm x 2438.5 mm

in: 60" x 120"

mm: 1524 mm x 3048 mm

Standard Gauges

in: 1/4" | 1/2" | 3/4" | 1"

mm: 6.35 mm | 12.7 mm | 19.05 mm | 25.4 mm

Approximate Weight 48" x 96"

lbs: 40 lbs | 80 lbs | 120 lbs | 160 lbs

kg: 18.14 kg | 36.28 kg | 54.4 kg | 72.5 kg

Approximate Weight 60" x 120"

lbs: 63 lbs | 125 lbs | 187.5 lbs | 250 lbs

kg: 28.57 kg | 36.2 kg | 54.4 kg | 113.4 kg

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

See King CuttingBoard® XL if reduced weight is desired
Custom sheet sizes and gauges available

Standard Color



Natural

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. 99.99% 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/cc	D1505	0.955
Tensile Strength @ Yield	psi	D638	>4,100
Tensile Modulus	psi	D638	255,000
Elongation @ Break	%	D638	>600
Elongation @ Yield	%	D638	9.8
Flexural Modulus	psi	D790	185,000
Flexural Stress @ 5% Strain	psi	D790	3,810
Compressive Properties 10% Strain	psi	D695	4,950
Durometer	Shore D	D2240	68
Tensile Impact	ft.lbs./in. ²	D1822	115
Izod Impact Resistance	ft.lbs./in. ²	D256	1.1
Brittleness Temp.	°C (°F)	D746	<-76°C (<-105°F)
Vicat Softening Temp.	°C (°F)	D1525	123°C (253°F)
Heat Deflection Temp. 66 psi	°C (°F)	D648	75°C (167°F)
Screw and Nail Withdrawal	lbs	D1761	657 & 63
Flammability	Rating	UL94	HB

*All values are determined on specimens prepared according to ASTM standards.

Nominal values should not be interpreted as specifications.

King CuttingBoard® is made entirely from FDA and made with USDA approved material.

King CuttingBoard® meets ASTM D4976.

King CuttingBoard® is NSF approved for Standards 2 & 51. | The raw material used to make King CuttingBoard® does not contain BPA's or Phthalates.



King Plastic Corporation

Our Innovation. Your Imagination.®

1100 N. Toledo Blade Blvd. | North Port, FL 34288 USA

P: 941.493.5502 | F: 941.497.3274 | www.kingplastic.com



MADE IN USA