

Polystone® G Cut-Rite 51

Polystone® G Cut-Rite 51 cutting board is textured HDPE designed for direct and non-direct food contact. The material will not absorb bacteria or odors and can withstand cleaning chemicals used to maintain a sanitary, food-safe environment. All Roechling cutting board is not only NSF 51 compliant, but **certified**.

Sheet Stock

- 48" x 96", 48" x 120", and 60" x 120" standard sizes*
- **NEW STOCK THICKNESSES: 0.25" and 0.375"**
- 0.25" - 1" thicknesses from stock
- Color: Natural (white)
- Surface finish: textured both sides

**Custom lengths and *colors available upon request*



Industries

- Food Industry
- Bakery and Confectionery
- Meat, Fish and Poultry Processing

Characteristics

- Easy to clean
- FDA Approval
- Suitable for food preparation areas

Common Applications

- Cutting boards
- Deli/sandwich counters

Consolidate your **Polystone® G Cut-Rite 51** order with other products from Roechling's extensive line of materials, such as **Polystone® P** (PP), **Polystone® M** (UHMW), **LubX® C**, **Sustarin® C** (Acetal), **SustaPEEK**, **SustaPVDF**, **SustaPEI** (ULTEM™), **Sustanat® PC**, and others!

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