



The Lightweight Polymer Sheet for Food Applications

King CuttingBoard® XL is a lightweight high-density polyethylene sheet for food applications. The polymer sheet is up to 30% lighter than the solid King CuttingBoard®. It is the product of a proprietary process called K-Stran™, the most advanced manufacturing process for superior flatness and consistency. King CuttingBoard® XL 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® XL polymer sheet is NSF listed to meet requirements of commercial food processing operations for direct and indirect food contact.

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

^{KING} CUTTINGBOARD® XL

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: 1524 mm x 2438.5mm

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 60" x 96"

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

kg: 18.14 kg | 36.29 kg | 54.43 kg | 72.57 kg

Approximate Weight 60" x 120"

lbs: 50 lbs | 100 lbs | 150 lbs | 200 lbs

kg: 22.67 kg | 45.36 kg | 60 kg | 90.72 kg

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

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/cm ³	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.

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

King CuttingBoard® XL is NSF approved for Standards 2 & 51.

JJD

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