



Chef's Edge® Cutting Boards

C&K's premium commercial brand of hygienic cutting boards and food preparation surfaces. Available in Premium White and Color ID Series. *Available with Microban® Anti-Microbial Product Protection.* Microban is built in to last the life of the board, inhibiting the growth of the bacteria, mold and mildew that can cause stain and odors. Also helps keep boards cleaner between washings. Microban Antimicrobial Product Protection meets strict NSF and EPA guidelines and has been used extensively in food service and manufacturing environments. All Chef's Edge® Cutting Boards offer the following features:

- NSF listed; NSF seal embossed on board
- Easy on knives
- Resists heat up to 185°F – dishwasher safe
- Non-skid finish
- Non-absorbent, high-density extruded polyethylene
- Individually film wrapped
- Won't chip, crack or warp
- Rounded corners
- Non-skid feet (not available on boards with Microban)



Microban® White	Microban® Color ID	Premium White	Color ID Set	Description	Case Qty.
1032301	NA	1033301	NA	6" x 8" x 1/2"	54
1032305	1032805	1033305	1034705	12" x 18" x 1/2"	6
1032307	1032807	1033307	1034707	15" x 20" x 1/2"	6
1032308	1032808	1033308	1034708	18" x 24" x 1/2"	6

Chef's Edge® Premium White Full Sheets

Model #	Description	Case Qty.
1933003	48" x 96" x 1/2"	1
1933013	48" x 120" x 1/2"	1
1933033	60" x 120" x 1/2"	1

Full sheets also available in 1/4" and 1" thicknesses.

Chef's Edge® Cutting Board Rack

Stainless steel storage rack holds cutting boards. Out-of-the-way storage lets boards dry after cleaning. Racks are designed to hold six cutting boards up to 1" thick.

Model #	Description	Case Qty.
1031800	10"W x 8"D x 9"H	1

Chef's Edge® Stir Paddles

HDPE paddles with stay-cool handle. Paddles are dishwasher-safe or wash in hot, soapy water. Paddle is 1" thick and 4" wide.

Model #	Description	Case Qty.
1033912	4" x 36"	1
1033914	4" x 42"	1
1033913	4" x 48"	1



Richlite® Heat-Resistant Surfaces

Richlite® surfaces are made of resin-impregnated paper composite. Heat resistant up to 200°F for 30 minutes in an oven, or indefinitely under heat lamps. Can hold hot pots, fry baskets and skillets (up to 350°F) while cooling.

- Ideal for cutting boards, pizza serving and prep surfaces and for equipment applications such as steam tables, griddle stands, bread warmers, under heat lamps or carving boards
- Low absorbency – won't transfer odors
- Dense surface protects knives, helps resist dulling
- Stain-resistant even to food coloring and spices
- Dishwasher safe – won't warp

Richlite® Cutting Board	Description	Case Qty.	Richlite® Full Sheets	Description	Case Qty.
1031201	12" x 18" x 1/4"	12	1930221	48" x 96" x 1/2"	1
1031203	15" x 20" x 1/4"	12	1930222	48" x 96" x 3/4"	1
1031204	18" x 24" x 1/4"	12			
1031209	12" x 18" x 1/2"	6			
1031211	15" x 20" x 1/2"	6			
1031212	18" x 24" x 1/2"	6			

Full sheets also available in 1/4" and 1" thicknesses.

Richlite® Pizza Board	Description	Case Qty.	Richlite® Pizza Peels	Description	Case Qty.
1030212	18" round x 1/4" w/handle and 12 slice guides	6	1030210	16" square x 1/4" w/handle	6



Bread Boards

Bread boards are available in Chef's Edge® Premium or Richlite®, 1/4" thick.

Model #	Description	Case Qty.
1030213	6" x 12" x 1/4" Richlite®	6
1033075	6" x 12" x 1/4" Premium Chef's Edge®	6



Tomlinson offers complete custom cutting board service. If you don't see it in our catalog, call 1-800-945-4589, ext 112.

- Incorporate cutting boards into your new kitchen design
- Improve the work flow in your kitchen with side-by-side colors or surfaces
- Enforce HACCP food safety procedures by designating areas for food prep
- Plan counter surfaces with built-in, removable cutting boards
- Incorporate built-in, heat-resistant Richlite® surfaces in serving lines or hot food prep areas
- Extra-large or small sizes to fit any space
- Custom hot stamp logos available

Important: Unless specified, standard router diameter is 1/2" (inside radius will be 1/4"), standard dimensional tolerance is +/- 1/16", and all corners and edges are hand beveled.

