

APEX The Self-Sealing Cutting Surface

* What is it ?

Apex is a self-sealing cutting surface, made from a high density, non-toxic, non-cellular Rubber Compound.

* Is it approved for food preparation?

Apex underwent rigorous tests carried out at The Royal Preston Pathology Laboratories in 1994, which confirmed its high level of hygiene.

* Is Apex hardwearing

Apex compound has the addition of finely divided silica to enhance its wear resistance, allowing the board to last well over 15 years with regular usage.

* How does Apex affect cutting knives?

Apex has latex type properties, which “give” under knife pressure, minimising board damage and consequently any abrasion to the knife edge. Its appearance is self-sealing.

* Is it easy to clean?

Apex needs only minimum attention. It does not harbour bacteria. With just a light application, it can be cleaned with warm water and a chlorine-based sanitizer.

* Does the surface stain or absorb food odours?

Apex is non-absorbent to liquids and odours and therefore does not stain or harbour bacteria.

* How can I identify Apex boards with regard to cross contamination?

There are a number of ways to give boards identification. Colour coding, engraving or different shapes.

“THE TRUE COST IS LESS!!”



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CUTTING TECHNOLOGY SPECIALISTS
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