

Fish Filleting & Processing

Partwell Group



POLYPADS

Polypads™ are an industry approved premium quality material ideal for high frequency usage. It offers you:

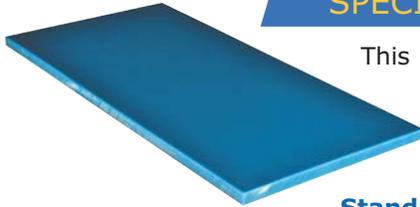
- Perfectly smooth and consistent cutting surface with good protection of cutting knives
- Non-absorbent to liquids and odours therefore do not harbour bacteria
- Heat stabilised to prevent warping under high temperature, completely dish washer safe
- Extremely durable and reliable premium quality product



PERFECTLY
SMOOTH

We hold vast stocks of material for standard and bespoke supply.

SPECIALIST FISH FILLETING BOARDS



This board offers a flexible and extra durable work surface. Commonly used for fish filleting applications as it has **excellent anti-slip properties**. Specialist fish filleting boards are ideal for resisting abrasion, perfect for high frequency and high impact applications.

EXTRA
DURABILITY

Standard board size 38.5" x 9.5" x 12mm. Bespoke sizes also available.

APEX

Apex is a unique non-cellular synthetic rubber material suitable for cutting, slicing and filleting. A premium quality board often used for fish based presentation work in shops as it is **distinctively non-absorbent to stains and odours**. The surface self heals giving less opportunity for bacteria to exist in deep cuts and allow knives to remain sharp for longer. Apex can last for up to 10 years.

We hold vast stocks of Apex for standard and bespoke supply.



EASIER
TO CLEAN



FISH SCALE REMOVER

Take the hassle out of fish preparation. The one piece aluminium scaler digs into the fish scales and scrapes them off cleanly and efficiently.

FISH BONE REMOVER

Our fish bone removal tool will grasp even the smallest bones.

BLOCK BRUSHES

Manufactured in house, our premium quality polyethylene handled block brushes with sharp steel blades are perfect for maintaining clean chopping surfaces. They can remove the most stubborn waste.



Our CNC engineering facility has the ability to produce intricate shapes from plastics. Whether you need cut outs for food processing or a simple gravy groove in a standard board, we can offer a solution to fit your needs.

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