

Meat Processing

Partwell Group



PREMIUM QUALITY POLYETHYLENE BLOCKS & BOARDS

Our professional butcher's blocks are manufactured from premium quality cast, high molecular weight polyethylene ideal for high frequency usage.

- Perfectly smooth and even cutting surface
- Non-absorbent to liquids and odours therefore do not harbour bacteria
- Good protection of knives, they will remain sharper for longer
- Extremely durable and reliable premium product
- Available in 6 colours with thicknesses from 12mm to 100mm



Bespoke boards supplied with or without stands (stainless steel or aluminium).



MAPLE BLOCKS

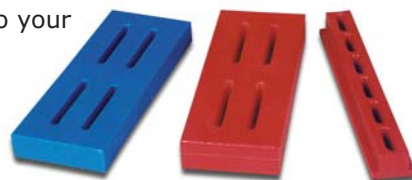
Our maple end grain butchers blocks are manufactured from quality seasoned and dried timbers and reinforced with steel rods in both directions.

These premium quality 7" thick maple blocks are also reversible for longevity.

Bespoke boards supplied with or without stands.

KNIFE HOLDERS

We can machine bespoke knife holders to your specifications from a range of coloured polyethylene.



MINCEMEAT RAMMERS & FAT BEATERS

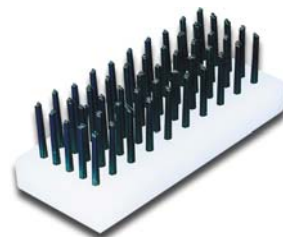
Manufactured in house from premium quality food grade polyethylene.

Mincemeat rammers are available in 133mm, 203mm, 300mm & 400mm lengths.



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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