



butcher's blocks

from the UK's leading supplier
of commercial equipment to
the catering, food, bakery
and butchery industries



commercial ovens



food slicers



food preparation



vacuum packers



butcher's blocks

butcher's blocks from

A complete range of cutting, chopping boards and butchers blocks

All our blocks are 25cm thick to deliver strength and stability. These blocks are assembled from individual pieces machined to fine tolerances with finger shaped joints that increase the glued surface for added stability.

Mainca butcher's blocks are manufactured from seasoned hornbeam wood and do not require turning. We also impregnate the chopping surface with a special oil that is formulated to reduce moisture absorption.

Butcher's block stand

Our standard stand is manufactured in square tube aluminium to fit every block size. We offer a stainless steel stand as a special order. (N.B. Image shows stainless steel stand.)



Block size (inches)	Block size (mm)
Thickness 10"	Thickness 250mm
18 x 18	457 x 457
24 x 18	609 x 457
24 x 24	609 x 609
30 x 24	762 x 609
36 x 24	914 x 609
42 x 24	1066 x 609
48 x 24	1219 x 609
60 x 24	1523 x 609
72 x 24	1828 x 609

All block and cutting boards can be made to measure – please ask for a quotation.

Cleaning and maintenance

To guarantee a hygienic and durable butcher block, we strongly recommend cleaning with our block brush.

- Cleans and dries the block
- Eliminates working residuals and smoothes the surface
- Increases the lifetime of the block





Reversible cutting boards

Cutting boards made from Hornbeam in long grain construction, dipped in special water resistant oils, available in two thicknesses, 35 and 50mm.

All these products are manufactured on the foothills of the Alps in Italy by Joko GmbH. The wood is sourced and dried for over 12 months in the dry mountain air, giving our products an unrivalled consistency and quality.

Cutting boards

35	50
400 x 300 x 35	400 x 300 x 50
400 x 350 x 35	400 x 350 x 50
500 x 300 x 35	500 x 300 x 50
500 x 350 x 35	500 x 350 x 50
600 x 300 x 35	600 x 300 x 50
600 x 350 x 35	600 x 350 x 50
700 x 400 x 35	700 x 400 x 50



Reversible sectional butcher's chopping boards

- High shock resistance and absorption, designed for a variety of applications
- Extremely compact due to finger joints and assembly with high temperature glue
- Reversible working surfaces
- Manufactured from first class seasoned hornbeam
- Chopping boards must be placed onto a stable base

Chopping boards

120	150
400 x 400 x 120	400 x 400 x 150
500 x 400 x 120	500 x 400 x 150
500 x 500 x 120	500 x 500 x 150
600 x 400 x 120	600 x 400 x 150
600 x 600 x 120	600 x 600 x 150
700 x 400 x 120	700 x 400 x 150
800 x 400 x 120	800 x 400 x 150

Useful tips for the care of blocks and chopping boards

Because wood is a natural fibre it is important to avoid excessive moisture and water contact. Scrape the surface daily with a block brush and allow the block to breathe and "dry out". Regularly place salt or sawdust on the surface overnight to accelerate moisture extraction. Work the entire surface as this will enable moisture to be equally distributed.

200

400 x 400 x 200
500 x 400 x 200
500 x 500 x 200
600 x 400 x 200
600 x 600 x 200
700 x 400 x 200
800 x 400 x 200

for the latest butcher's blocks and all our other food preparation equipment

call 01753 684025
www.mainca.co.uk/butchersblocks



prices and more information

call 01753 684025, or fax 01753 682611

alternatively you can email Mainca at: enquiries@mainca.co.uk

Mainca UK Limited

8 Horton Gardens Datchet Road Horton Berkshire SL3 9PX United Kingdom

t 01753 684025 or 01753 685167 **f** 01753 682611

e enquiries@mainca.co.uk **www**.[mainca.co.uk](http://www.mainca.co.uk)