

## **Row & Sons Proudly Announces Launch of New Black Rowplas Professional Cutting Board Range**

*Britain's Leading Supplier of Professional Food Cutting Surfaces Introduces Exquisite New Products for Professional Kitchens*

September 10, 2014 (FPRC) -- Row & Sons is delighted to announce the unveiling of its brand new range of Black Rowplas cutting boards, designed and crafted with professional use in mind. Already the UK's number one and with a fast-growing reputation all over the world, Britain's best loved supplier of elite cutting surfaces continues expanding its product lines to meet the calls of today's best chefs.

With of a century of experience in the professional food preparation industry, the brand is uniquely capable of delivering products and butchers sundries that are several cuts above the average. A proud supporter of the best British craftsman and designers, Row & Sons offers an extensive permanent collection of boards and surfaces for all professional use purposes.

### Multi-Faceted Kitchen Tools

"Rowplas has always been available in the 6 standard food cutting board colours, due to customer demand we are pleased to introduce this new Black Rowplas material. Black Rowplas cutting boards are ideal to use as display or serving boards, fantastic for 'front of house' enhancing the appearance of your food against a dark, background with a slight gloss to make it look even more appealing." – Row and Sons

The Row & Sons approach to product design, manufacture and retail is one of unashamedly high standards where no corners are cut and no expense spared. The result is today's ultra-premium range of boards and cutting surfaces, which have been developed with heavy duty day-long use in mind.

Having now added the new range of Black Rowplas cutting boards to the brand's permanent collection, Row & Sons continues to prove its commitment to quality, service and to meeting the demands of the brand's loyal customers. To choose a cutting surface from Row & Sons is to make an investment in a product that's built to stand the tests of time – the new Black Rowplas range therefore making a perfectly fitting addition.

### The Perfect Alternative

"A great alternative to the wooden serving board, or marble effect serving board. Black Rowplas Polyethylene also makes an interesting cheese board. Ideal for use in café's, deli's and restaurants. All Rowplas polyethylene food chopping boards are designed for easy maintenance, and are manufactured from materials which are totally foodsafe." - Row & Sons

As always, the newest board on offer at Row & Sons are 100% foodsafe and ideal for use in all professional food preparation and service environments. From catering firms to commercial deli's and right through to the busiest of fine dining restaurants, Row & Sons is recognised as the name to choose when compromise is not an option.

About Row & Sons:

Founded in 1880 by Joshua Row, today's Row & Sons is a superior supplier of professional food cutting surfaces with over a century's experience in the trade. With a uniquely diverse workforce blending the best traits of youth and wisdom, Row & Sons has been able to come up with an unashamedly supreme range of cutting boards, butchers block and other accessories that are second to none in every way. Already globally renowned for first class wares, Row & Sons is fast becoming the world's number-one authority in food preparation excellence. Take a look at what's on offer at <http://www.sjh-row.com>.

**Contact Information**

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[butchers block](#)

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