The Allergen Saf-T-Zone™ System

Raise Awareness

Protect Your Customers

Protect Your Business





CREATE AN ALLERGEN SAF-T-ZONE™ with color-coded cutting board and tools to protect your customers from food allergens. Purple color alerts staff to follow special food allergy procedures to protect guests from allergen exposure.

ASZ121812SYS ALLERGEN SAF-T-ZONE™ SYSTEM

- includes:
 - 12" x 18" x 1/2" Saf-T-Grip® purple cutting board with embossed warnings. Dishwasher safe.
- 10" stainless steel commercial-grade chef's knife with purple handle. Dishwasher safe.
- 12" stainless steel tongs with rubberized, dipped handle. Dishwasher safe.
- 13" stainless steel turner with rubberized, dipped handle. Dishawasher safe.
- Thermometer Holder (thermometer not included).

Durable Allergen Saf-T-Zone™ case securely protects system tools from contamination during storage. (purple color is easy to find in any kitchen)



SAF-T-GRIP® X-PEDITER™ BOARDS

The new 9 x 12" size is perfect for kiosk and other kitchens where space is limited. Ideal for use as a "finshing" board to put the final touches on a item. Withstands continual high temperatures and will not warp.

Kolor–Cut® System provides dedicated use boards preventing cross–contamination. NSF Listed and dishwasher safe.

Integrated anti-slip grip holds board in place.

Embossed ruler feature makes portioning easy, saving cost.

Patented food safety hook for sanitary transport & storage.

CBG912BL 9"h x 12"w x 3/8"d, blue CBG912BR 9"h x 12"w x 3/8"d, brown CBG912GN 9"h x 12"w x 3/8"d, green CBG912RD 9"h x 12"w x 3/8"d, red CBG912YL 9"h x 12"w x 3/8"d, yellow CBG912WH 9"h x 12"w x 3/8"d, white

