Allergen Saf-T-Zone[™] Cutting Boards

Create a dedicated prep area to protect your sensitive guests























- Americans have food allergies. Awareness, education and safe preparation can help you meet their special needs.
- Eight foods account for 90 percent of all food allergy reactions. Reduce your risk of liability and avoidable accidents by using cutting boards and tools designed specifically to make the habit of creating an Allergen Saf-T-Zone™ easier.



Allergen Saf-T-Zone™ Cutting Boards

SAF-T-GRIP® FEATURES

SPECIAL SAF-T-ZONE™ ALLERGEN-CONTROL **FEATURES**



Unique co-polymer material withstands continual hightemperature commercial washing and will not warp.



designed to use

The Purple

BoardTM is

once, then wash and sanitize to minimize the risk of food allergen cross-contamination.

Integrated anti-slip grips hold the board in place replacing the unsanitary "wet towel" method.

Integrated ruler feature for **easy** portioning and cost savings.

ITEM#	DESCRIPTION	CASE PACK
CBG6938PR	6" × 9" × 3/8" (152 × 228 × 9.5mm)	6
CBG912PR	9" x 12" x 3/8" (229 x 305 x 9.5mm)	6
CBG121812PR	12" x 18" x 1/2" (305 x 457 x 13mm)	6







ALSO AVAILABLE

The Allergen Saf-T-Zone System (ASZ121812SYS)

a complete color-coded system to protect your guests with allergies.

Visit www.sanjamar.com/saf-t for more information.



Chef Revival

555 Koopman Lane Elkhorn, Wisconsin 53121

T: +1.262.723.6133 F: +1.262.723.4204 In U.S.: sanjamar@sanjamar.com International: world@sjcr.com

SJCR Canada

canada@sjcr.com

3300 Bloor Street West Center Tower, 11th Floor, Suite 3140 Toronto, ON M8X 2X3 CANADA T: +1.416.760.7367

SJCR Europe Schoorstraat 26a bus 1 2220 Heist op-den Berg BELGIUM T: +32 | 1522 | 8 | 40 F: +32 | 1522 | 8 | 48 emea@sicr.com

SJCR México

Áv. Universidad #1377-701 Colonia Axotla CP 01030 Del. Álvaro Obregón México, D.F. MÉXICO T: +52 (55) 3626 0772 F: +52 (55) 5273 4495 mexico@sjcr.com

