# 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<sup>™</sup> 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.



The Purple Board<sup>TM</sup> is

designed to use 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

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