Allergen Saf-T-Zone[™] System



Allergen Saf-T-Zone™ System

Protect guests with food allergies by using the only system of its kind – designed to help foodservice operators create special food allergen prep procedures to avoid allergen cross-contact. The Allergen Saf-T-Zone[™] System includes basic prep and cooking tools in a special purple colour, including a purple 305 x 457mm Saf-T-Grip® cutting board, tongs, turner and a 254 mm Chef's knife. The tools are protected and stored inside a durable purple case. The purple color of the Allergen Saf-T-Zone[™] System is designed to color code and alert kitchen staff to follow special food allergen prep procedures.

Features

- System includes purple 305 x 457 x 13mm Saf-T-Grip® cutting board, tongs, turner and Chef's knife
- Special purple color alerts staff to follow special food prep procedures
- NSF Certified; board and tools are dishwasher safe
- Optional thermometer (case includes storage space)



Kit includes:









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BENEFITS



COLOR CODED TOOLS HELP CREATE OR COMPLEMENT EXISTING FOOD ALLERGY PREP PROCEDURES



PURPLE COLOR ALERTS STAFF TO FOLLOW SPECIAL FOOD PROCEDURES TO HELP PROTECT GUESTS WITH FOOD ALLERGIES

The Allergen Saf-T-Zone[™] System provides the basic tools you need to minimise food allergy risks.

In the US, statistics show: 15 million have allergies

200,000 emergency room visits per year are due to food allergies

Eight foods account for 90% of all food allergy reactions



FEATURES

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