

# ALLERGEN SAFETY



## Saf-T-Knife<sup>®</sup> Station (NSF)

- Sanitary, safe and secure storage for kitchen knives
- Protects knives from contamination and accidents
- Perfect size for prep lines and smaller kitchens
- Easy to assemble and clean
- Optional purple allergen lid available



Knives not included

## Allergen Saf-T-Zone<sup>™</sup> System 🐠

- Durable purple case is easy to identify in the kitchen and reduces risk of cross-contact during storage



Securely protects system tools from contamination during storage.



13" Turner Stainless steel turner with rubberized, dipped handle. 12" Tongs Stainless steel tongs with rubberized, dipped handle.

#### 10" Chef's Knife Stainless steel commercial-grade knife with molded purple handle.

#### Thermometer Professional digital thermometer with protective sheath. sold separately

#### Cut-Resistant Glove with Dyneema<sup>®</sup> CE

- 10 gauge Dyneema fiber
- Ambidextrous, lightweight & machine washable

Purple Case

• ANSI Level 5 cut protection





- San Jamar's purple color helps to safeguard your business by alerting staff to follow special food allergy procedures in the kitchen.
- Food allergies have been increasing at a notable rate as many as 15 million Americans have food allergies.
- Research suggests that close to half of fatal food allergy reactions are triggered by food consumed outside the home. Provide your patrons with a safer place to dine.



## Allergen Saf-T-Zone<sup>™</sup> Cutting Boards 🟾 🞟 🖓

- Helps protect guests with food allergies
- Available in 12" x 18" x <sup>1</sup>/<sub>2</sub>", 9" x 12" x <sup>3</sup>/<sub>8</sub>" and 6" x 9" x <sup>3</sup>/<sub>8</sub>"

### Saf-T-Grip® Features

Patented Cut-N-Carry® hook provides sanitary transport & storage

Unique co-polymer material withstands continual high temperature commercial washing and will not warp

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

Integrated ruler for easy portioning and cost control

#### Allergen Saf-T-Zone<sup>™</sup> Features

Special color of The Purple Board™ alerts staff to follow special food allergy procedures to protect guests from allergen exposure

Embossed warnings Raise awareness of top 8 food allergens



## ModPan<sup>™</sup> Lids (№F) 🖓

- Purple friction fit lid to keep food safe, eliminating the need for wrapping pans with messy plastic wrap or aluminum foil
- Fits in standard make-prep tables direct from refrigerator to table, making this a convenient solution for any kitchen
- Made of odor and stain resistant transparent polypropylene in Gastronorm sizes, as specified in the EN 631 standards, available in 1 quart, 2 quart, 4 quart and 9 quart pans



## Allergen Saf-T-Zone<sup>™</sup> Mats

- Mat easily helps identify allergen preparation with the top 8 allergens identified in purple on mats
- The 24" x 30" mat designates a safe prep area for allergen free foods
  The 12" x 12" mat fits on the server window to designate an allergen
- The L2 X L2 matins on the server window to designate an alle free plate that is ready to be served to customers



## SAF-T-KNIFE<sup>®</sup> STATION JR.

ltem	Description	Dimensions H x W x D
STK1006	Saf-T-Knife <sup>®</sup> Station Jr.	14½" x 8 <sup>3</sup> /10" x 4" (368 x 211 x 102 mm)
STK1006PRL	Saf-T-Knife <sup>®</sup> Station Jr Purple (Lid Only)	1 <sup>7</sup> /8" x 8" x 4" (48 x 203 x 102 mm)

## ALLERGEN SAF-T-ZONE<sup>™</sup> SYSTEM

ltem	Description
ASZ121812SYS	(1) Saf-T-Grip® purple cutting board (CBG121812PR) 12" x 18" x 12" (305 x 457 x 13 mm), (1) Stainless steel chef knife with purple handle 10" (254 mm), (1) Stainless steel tongs with purple handle 12" (305 mm), (1) Stainless steel turner with purple handle 13" (330 mm) (Thermometer not included)
ASZTHERMW	Professional digital thermometer with protective sheath, dishwasher safe

## **CUT-RESISTANT GLOVE WITH DYNEEMA®**

ltem	Length	Material	Cut Protection
SG10-PR-L	11" (279 mm)	Dyneema <sup>®</sup> composite yarn	Meets OSHA standard (29 CFR) 1910.132 - Tested in accordance with ASTM Spec 177.20

## ALLERGEN SAF-T-ZONE<sup>™</sup> CUTTING BOARDS

ltem	Dimensions H x W x D
CBG6938PR	<b>6" x 9" x</b> <sup>3</sup> /8" (152 x 229 x 9.5 mm)
CBG912PR	<b>9" x 12" x</b> <sup>3</sup> / <sub>8</sub> " (229 x 305 x 9.5 mm)
CBG121812PR	<b>12" x 18" x</b> <sup>1</sup> / <sub>2</sub> " (305 x 457 x 13 mm)

## MODPANS<sup>™</sup>

ltem	Description	Quantity
LIDS		
MP19LPR	Lid Only	1
MP16LPR	Lid Only	1
MP14LPR	Lid Only	1
MP13LPR	Lid Only	1
MP12LPR	Lid Only	1
PANS ONLY		
MP19P	1 quart (.95 L) 1/9 food pan - 51/8" (384 mm) deep	1
MP16P	2 quart (1.9 L) $^{1}\!/_{6}$ food pan - $4^{1}\!/_{8}$ " (105 mm) deep	1
MP14P	4 quart (3.8 L) $^{1}\!/_{4}$ food pan - $6^{1}\!/_{2}$ " (165 mm) deep	1
MP13P	4 quart (3.8 L) $^{1}\!/_{3}$ food pan - $5^{1}\!/_{2}$ " (140 mm) deep	1
MP12P	9 quart (8.6 L) 1/2 food pan - 6" (152 mm) deep	1

## **ALLERGEN SAF-T-ZONE<sup>™</sup> MATS**

ltem	Description	Dimensions $H \times W$
CBMASZ2430	Food prep allergen mat	<b>24" x 30"</b> (610 x 762 mm)
CBMASZ1212	Serving line allergen mat	12" x 12" (304 x 305 mm)

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