

# Allergen

## SAF-T-ZONE™ SYSTEM

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

Prep and protect your guests with food allergies with The Purple Board™ -- the Allergen Saf-T-Zone™ System. Allergen Saf-T-Zone™ System provides the basic tools you need to minimize food allergy risks. The Cutting Boards offer all of the features of our patented Saf-T-Grip® cutting boards, including molded-through grip corners and a Cut-N-Carry® handle, in a purple color that helps operators color-code food prep to help eliminate allergen cross-contact.

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

The Purple Board™  
12" x 18" x 1/2" (305 x 457 x 13mm)  
Saf-T-Grip® cutting board.  
Dishwasher safe.

Allergen Saf-T-Zone™  
Chef's Knife 10" (254mm)  
stainless steel commercial-grade  
knife with molded purple handle.  
Dishwasher safe.

Allergen Saf-T-Zone™ Tongs  
12" (305mm) stainless steel  
tongs with rubberized, dipped  
handle. Dishwasher safe.

Allergen Saf-T-Zone™ Turner  
13" (330mm) stainless steel turner  
with rubberized, dipped handle.  
Dishwasher safe.

The 8 Most  
Common Food  
Allergens:



PEANUTS  
MANI



TREE NUTS  
ARBOL DE NUEZ



SOY  
SOYA



FISH  
PESCADO



MILK  
LECHE



CRUSTACEAN  
CRUSTACEO



EGGS  
HUEVO



WHEAT  
TRIGO



SKU	Description
ASZ121812SYS	Allergen Saf-T-Zone™ System