

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:



Optional San Jamar Allergen thermometer



FSM (FOOD SERVICE MACHINERY PTY. LTD.)
HEAD OFFICE: UNIT E6, 63-85 TURNER STREET,
PORT MELBOURNE, VIC. 3207 AUSTRALIA
T: +61 3 8645 2555 F: +61 3 8645 2565
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

SYDNEY OFFICE:
UNIT 15, 7-9 PROGRESS CIRCUIT,
PRESTONS, NSW 2170 AUSTRALIA
T: +61 2 9608 8620 F: +61 2 9607 9370
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

QUEENSLAND:
T: 0400 099 992
E: sales@fsm-pl.com.au
W: www.fsm-pl.com.au

Allergen Saf-T-Zone™ System



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

FSM (FOOD SERVICE MACHINERY PTY. LTD.)
HEAD OFFICE: UNIT E6, 63-85 TURNER STREET,
PORT MELBOURNE, VIC. 3207 AUSTRALIA
T: +61 3 8645 2555 F: +61 3 8645 2565
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

SYDNEY OFFICE:
UNIT 15, 7-9 PROGRESS CIRCUIT,
PRESTONS, NSW 2170 AUSTRALIA
T: +61 2 9608 8620 F: +61 2 9607 9370
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

QUEENSLAND:
T: 0400 099 992
E: sales@fsm-pl.com.au
W: www.fsm-pl.com.au

FEATURES

Allergen Saf-T-Zone™ System



The **8 Most Common Food Allergens** account for 90 percent of all food allergy reactions.



PEANUTS



TREE NUTS



SOY



FISH



MILK



CRUSTACEA



EGGS



WHEAT



Professional digital thermometer with protective sheath, water resistant available as an option



System Includes:

1. Allergen Saf-T-Zone™ Case

Durable case securely protects system tools from contamination during storage while purple colour is easy to find in any kitchen.

2. The Purple Board™

305 x 457 x 13mm Saf-T-Grip® cutting board.
Dishwasher safe.

3. Allergen Saf-T-Zone™ Chef's Knife

254mm stainless steel commercial-grade knife with moulded purple handle.
Dishwasher safe.

4. Allergen Saf-T-Zone™ Tongs

305mm stainless steel tongs with rubberised, dipped handle.
Dishwasher safe.

5. Allergen Saf-T-Zone™ Turner

330mm stainless steel turner with rubberised, dipped handle.
Dishwasher safe.

6. Thermometer Storage

Secure storage for your favourite thermometer: The Allergen Saf-T-Zone™ Thermometer available as an accessory, item #ASZTHERMW