



Prep and Protect with the Power of Purple.

THE ALLERGEN SAF-T-ZONE™ SYSTEM

Reduce Your Risk. Prep with Purple.

An estimated 15 million Americans have food allergies, resulting in 200,000 visits to Emergency Rooms each year. New government regulations have shifted more responsibility for food allergy incidents onto foodservice providers. What are you doing to protect your customers – and your business – from the risks of allergic reactions? Protect your prep process with the Power of Purple – the Allergen Saf-T-Zone™ System. The first System that provides the basic tools your operation needs to minimize food allergy risks, color-coded in a distinctive purple that alerts staff to follow the steps necessary to minimize food cross-contact and help protect guests from allergen exposure.

15 Million
Americans have
food allergies.

There are
200,000
emergency
room visits
per year due
to food allergy
reactions.

8 Foods
account for
90%
of all food
allergy
reactions.

Allergen Saf-T-Zone™ System Features and Components

PART NUMBER ASZ121812SYS

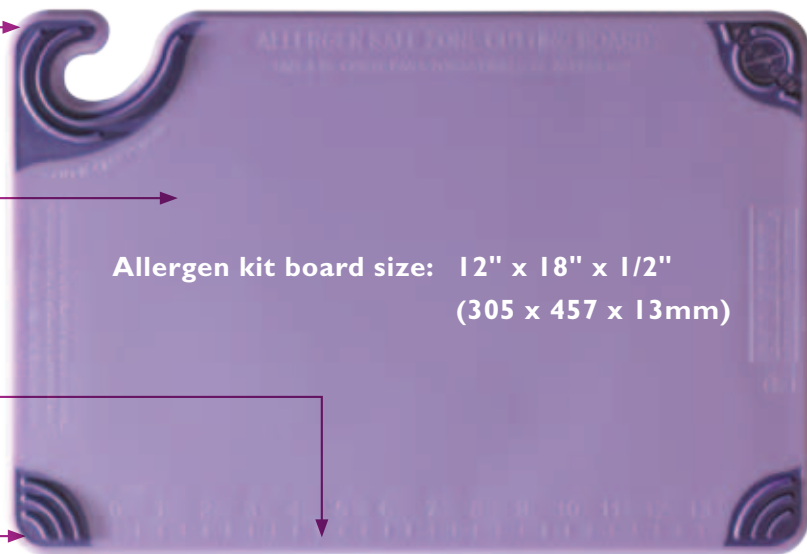
Special color-coded tools help provide a vital line of defense against food allergen cross-contact.

Patented Cut-N-Carry® Food Safety Hook provides sanitary transport & storage.

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

Integrated ruler for easy portioning and cost control.

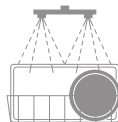
Integrated anti-slip grips hold the board in place replacing the unsanitary "wet towel" method.



Allergen kit board size: 12" x 18" x 1/2"
(305 x 457 x 13mm)

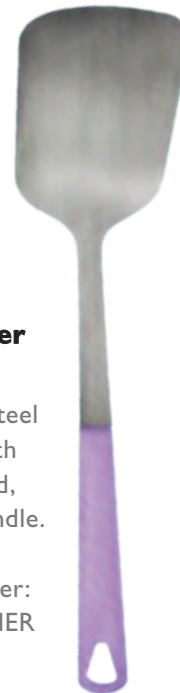
Special color of the Purple Board alerts staff to follow special food allergy procedures to protect guests from allergen exposure.

Individual boards are also available in:
9" x 12" x 3/8"
(299 x 305 x 9.5 mm)
and 6" x 9" x 3/8"
(152 x 229 x 9.5 mm)



* All system components are dishwasher safe.

13" Turner
(330 mm)
Stainless steel turner with rubberized, dipped handle.
Part number: ASZTURNER



12" Tongs
(305 mm)
Stainless steel tongs with rubberized, dipped handle.
Part number: ASZTONGS



10" Chef's Knife
(254 mm)
Stainless steel commercial-grade knife with molded purple handle.
Part number: ASZKNIFE



Thermometer
Professional digital thermometer with protective sheath.
Part number: ASZTHERM

(optional)



CREATE AN ALLERGEN SAF-T-ZONE™

Use the Purple Board™
and tools to build a
process to protect
your customers
from food allergens.



PEANUTS



TREE NUTS



SOY



FISH



MILK



CRUSTACEA



EGGS



WHEAT

THE BASICS EVERYONE ON YOUR STAFF SHOULD KNOW.

1. Review the guest's allergy concerns.
2. Refer the guest's allergy information to the manager and back-of-house.
3. Respond to the guest, informing them of your operation's procedures to address their allergy concerns.
4. Remember to check the ingredient list and procedures, taking every precaution to keep allergy-causing ingredients away from the prep and plate station.
5. Use the Allergen Saf-T-Zone™ System to safely prepare the guest's meal.

To order, contact
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Chef Revival**

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