

CUTTING BOARDS






















Color-Coded Cutting Boards

- High-density, non-porous surface will not stain or absorb juices
- Color-coded system reduces risk of foodborne illness resulting from cross-contamination and is ideal system for maximizing HACCP program
- Separate rack available (52100) – stainless steel, welded construction, holds up to six boards of 3/4" (1.9 cm) thickness



5200080

ITEM #	DESCRIPTION	DIMENSIONS (W X L X H): IN (CM)	CASE LOT
5200011*	– Multi-color set	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	1
5200211*	– Multi-color set	15 x 20 x 1/2 (38.1 x 50.8 x 1.3)	1
5200311*	– Multi-color set	18 x 24 x 1/2 (45.7 x 60.9 x 1.3)	1
5200000	 White	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	6
5200200	 White	15 x 20 x 1/2 (38.1 x 50.8 x 1.3)	6
5200080	 Purple	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	6
5200300	 White	18 x 24 x 1/2 (45.7 x 60.9 x 1.3)	6
5200030	 Blue	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	6
5200230	 Blue	15 x 20 x 1/2 (38.1 x 50.8 x 1.3)	6
5200330	 Blue	18 x 24 x 1/2 (45.7 x 60.9 x 1.3)	6
5200040	 Red	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	6
5200240	 Red	15 x 20 x 1/2 (38.1 x 50.8 x 1.3)	6
5200340	 Red	18 x 24 x 1/2 (45.7 x 60.9 x 1.3)	6
5200050	 Yellow	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	6
5200250	 Yellow	15 x 20 x 1/2 (38.1 x 50.8 x 1.3)	6
5200350	 Yellow	18 x 24 x 1/2 (45.7 x 60.9 x 1.3)	6
5200060	 Tan	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	6
5200260	 Tan	15 x 20 x 1/2 (38.1 x 50.8 x 1.3)	6
5200360	 Tan	18 x 24 x 1/2 (45.7 x 60.9 x 1.3)	6
5200070	 Green	12 x 18 x 1/2 (30.5 x 45.7 x 1.3)	6
5200270	 Green	15 x 20 x 1/2 (38.1 x 50.8 x 1.3)	6
5200370	 Green	18 x 24 x 1/2 (45.7 x 60.9 x 1.3)	6
52100**	– Cutting board rack	8 x 10 x 9 (20.3 x 25.4 x 27.8)	1

*Includes six boards – one of each color. **Not NSF® certified

Color coding is a convenient and easy way to control food contact and cross-contamination. Ideal for HACCP programs.

 RED: RAW MEATS	 YELLOW: UNCOOKED POULTRY	 TAN: FISH	 GREEN: FRUITS & VEGGIES	 BLUE: COOKED FOODS	 WHITE: DAIRY & MISCELLANEOUS	 PURPLE: ALLERGEN
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