

ACCESSORIES

- Convenient cutting board storage, Board Mate® non-slip board mats and cutting board brushes

Sparta® Spectrum® Cutting Board Brushes **NEW**

- Color-coded to prevent cross-contamination
- Ergonomic handles provide comfortable grip
- 4-Pack

ITEM	COLOR	DIMENSIONS
CBB6*	Blue (BL), Brown (BR), Green (GN), Red (RD), Yellow (YL), White (WH), Purple (PR)	6"L x 2"W (152 x 50.8 mm) Bristle Length: 1.38 in (35 mm)

* Specify desired color after item number. Example: CBB6BL



Saf-T-Grip® Board Mate®

- Replaces unsanitary "wet towel" to keep non-grip boards from shifting and sliding
- Reduces knife accidents and injuries during prep
- Also keeps countertop appliances from slipping

ITEM	DIMENSIONS
CBM1016	10"L x 16"W (254 x 406 mm)
CBM1318	13"L x 18"W (330 x 457 mm)
CBM1622	16"L x 22"W (406 x 559 mm)



Cutting Board Accessories

ITEM	DESCRIPTION
KLRST	Cutting board storage stand with non-slip feet
CNCRK	Shelf-mounting hanging rack
CBCWLCTST	Color-coded cutting board smart chart / 6-board with stickers
QSWLCT	Color-coded cutting board smart chart / 4-board
11789	Cutting Board Refinisher
11799	Replacement Finisher Blades (2 Pk)



KLRST



CNCRK

11789

11799

4 QUAD-SET CUTTING BOARD COLOR SELECTION GUIDE

CUSTOMIZABLE CUTTING BOARD COLOR CODING CHART

STEPS TO SANITARY FOOD PREP:

1. Arrange color-coded cutting board & utensils in specific order to help prevent cross-contamination

2. Wash & sanitize hands before handling food

3. PEAT (Pork, Poultry, Eggs, Beef, Turkey)

4. POULTRY (Pork, Poultry, Eggs, Beef, Turkey)

5. FISH & SEAFOOD (Fish, Shellfish)

6. FRUITS & VEGETABLES (Fruits, Vegetables)

7. COOKED FOODS (Cooked Meats, Cooked Seafood)

8. DAIRY PRODUCTS (Dairy, Eggs)

QSWLCT

CBCWLCTST

FOOD SAFETY TOOLS