

SAFE ICE HANDLING SYSTEM

Taking care of your customers starts with taking care of your ice.



- Minimize the risk of cross-contamination
- Reduce health inspection violations
- Present a more sanitary image to customers
- Makes filling totes faster, safer and easier

 **san jamar**[®]
smart. safe. sanitary.

www.sanjamar.com

FROM STOCKING TO CLEANING



STOCKING

fast. safe. ergonomic.

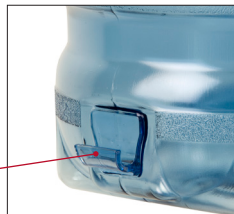


TRANSPORTING

comfortable. durable. efficient.

Saf-T-Ice® HACCP Hanger™

- Eases back strain by bringing the tote up to waist level while filling
- Raises tote off the ground keeping bottom surface clean
- Sturdy integrated hanger holds 6 gallons of ice



Integrated Handi-Hook™ allows tote to be hung upside down for easy drying and sanitary storage.

Patent Pending

“It is a common misconception that the cold temperature of ice kills bacteria. Bacteria in ice are preserved, not destroyed, until conditions are more favorable for growth. Ice has been found to contain a wide variety of bacteria, from salmonella and E. coli to hepatitis A.”

Source: CDC, Nations Restaurant News

Original & Shorty™ Saf-T-Ice® Totes

NEW HACCP Hanger™



SI6000 - Original Ice Tote for high capacity



SI6100 - Shorty™ Ice Tote for lighter carrying & easier cleaning in dishwasher

- A dedicated container to safely transport ice
- Will not nest; avoid stacking
- Tri-Grip™ grab points provide secure handling at any level
- Tougher Handi-Hook™ is for easy storage
- NEW Snap-Tight Lid converts Saf-T-Ice® Tote into a transport container - perfect for catering



SI6500

San Jamar helps you handle ice safely every step of the way.



SERVING

clean. sanitary. professional.



CLEANING

compact. durable. easy.

Saf-T-Scoop® & Guardian System™ for Bar & Beverage Stations

- Two Germ Guards™ protect ice from hand contact
- Guardian System™ provides safe storage for Saf-T-Scoop® when not in use
- Guardian System™ can be mounted inside or outside ice bins
- Available in 6-10 oz, 12-16 oz and 20-24 oz sizes



S15000



S17000



S17700

“Often the cause of illnesses linked to ice is the handling of ice with contaminated hands or utensils. If someone uses a utensil or an ice scoop and returns it to the ice instead of storing the scoop outside the ice bin, contaminants transfer to the ice and can be spread further to beverages or foods that come in contact with that ice.”

Source: CDC, Nations Restaurant News, 2002

Saf-T-Scoop® & Guardian System™ for Ice Machines

- Saf-T-Scoop's 86 oz size and dome design gives you 50% higher capacity
- Scoop's angled chute directs ice into Ice Tote, reducing the risk of dangerous slips from melted ice near machine
- Ergonomically angled handle provides balance and comfort



S19000

“A recent study showed 20% of ice sampled [in restaurants] had high levels of fecal coliforms, attributed to cross-contamination to dirty hands.”

Source: Chicago SunTimes, December 2007

4 RISKS OF UNSAFE ICE HANDLING

1 Cross-contamination:

The fact is, ice is food. That means it's as susceptible to the same risks of cross-contamination as any other food, especially from contact with bare hands, dirty scoops or contaminated containers.

Is the risk of a foodborne illness outbreak due to unsafe ice handling one you're willing to take?

3 Health inspection violations:

Health inspectors are increasingly treating ice as "ready to eat" food. As such, there should be no bare hand contact with it. However, traditional ice scoops aren't designed to prevent contact. For this reason, inspectors have mandated that cashiers at some restaurants wash their hands or change gloves when switching from handling money to handling ice.

If your cashiers had to follow a similar procedure, can you even begin to estimate the lost time and additional costs?

2 An unsanitary image:

With today's open kitchen concepts, customers are paying more attention to how their food—and their ice—is handled. They also take notice when cashiers go directly from handling money to touching the ice that goes into their drinking cups.

Such unsanitary ice handling naturally leads them to ask: if my ice isn't being handled properly, what else isn't?

4 Lost productivity:

Conventional ice scoops require up to 12 scoops to fill an Ice Tote. Without a narrowed chute to direct the ice into the Tote, conventional scoops also allow cubes to spill over the sides onto the floor, setting the stage for nasty slips and falls by employees.

If there were a better scoop that allowed cashiers to stock ice 50% faster and more safely, and spend more time serving your guests, wouldn't you want your cashiers using it?

Saf-T-Ice® Tote

Item: SI6000 (Original)
Item: SI6100 (Shorty™)

Patent Pending
HACCP Hanger™



Saf-T-Ice® Tote Snap-Tight Lid

Item: SI6500



Saf-T-Scoop® & Guardian System™

FOR ICE MACHINES

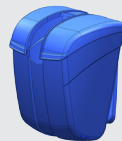
SCOOP AND GUARDIAN / SCOOP ONLY

Item: SI9000 / SI9500 (64-86 oz.)



Saf-T-Ice® Scoop Caddy

Item: SI2000



Saf-T-Scoop® & Guardian System™

FOR BAR & BEVERAGE STATIONS

SCOOP AND GUARDIAN / SCOOP ONLY

Item: SI5000 / SI5500 (6-10 oz.)
Item: SI7000 / SI7500 (12-16 oz.)
Item: SI7700 / SI7750 (20-24 oz.)



Patent No: 1,447,814

Saf-T-Ice® Funnel

Item: SI3000



All products are NSF Listed.

Visit San Jamar's online Safe Ice Handling Resource Center featuring Educational Product Videos, Literature and Instruction Sheets at www.sanjamar.com/safeice.

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