



Foodservice Equipment, Supplies and Design



2017



**When is
Health Inspection Day?
Every. Day.**



Scan the QR code to access exclusive videos and literature featuring the products inside.

For assistance and cost-saving solutions, please contact your TriMark Representative or visit:

trimarkusa.com

Day 1: Safe Food Preparation

Prevent cross-contamination and accidents

Saf-T-Grip® Cutting Boards

- Integrated anti-slip grips hold board in place
- Patented food safety hook for sanitary transport and storage
- Available colors: White (WH), Red (RD), Green (GN), Yellow (YL), Brown (BR) and Blue (BL)



- CBG912*** 9" x 12" x 3/8"
- CBG121812*** 12" x 18" x 1/2"
- CBG152012*** 15" x 20" x 1/2"
- CBG182412** 18" x 24" x 1/2"

*ALSO AVAILABLE IN PURPLE (PR)

Saf-T-Knife® Stations

- Closed container protects knives from contamination and accidents
- Clear view door makes choosing the right knife easy
- Dishwasher safe



SK1006



KNIVES NOT INCLUDED.

STK1008 Regular, holds up to 8 knives and sharpener, 15" x 15" x 4 1/2"

STK1006 Junior, holds 4 to 6 knives and sharpener, 14 1/2" x 8 3/10" x 4 1/4"

Saf-T-Wrap® Station

- All-in-one food wrapping & labeling system prevents contamination



SW1218

Dispenses 12"-18" film, foil and paper rolls



Are you ready?
Follow along
each day to
find products
that keep your
kitchen safe.

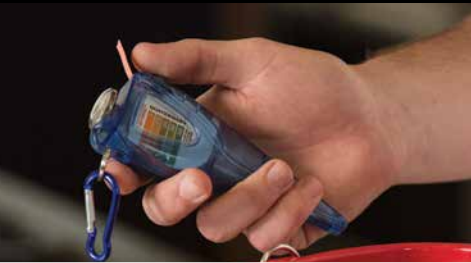
Day 2: Clean & Sanitize

Meet health codes with proper sanitation

Kleen-Pail®

- Green (GN) pail for cleaning solutions and Red (RD) pail for sanitizing solutions

- KP97** 3 qt pail
- KP196** 6 qt pail
- KP256** 8 qt pail
- KP320** 10 qt pail



Saf-Check® System

- Combines thermometer and sanitizer test strips with easy-to-read Smart Scale™ guide
- Available types: Chlorine (CL) and Quaternary (QT)



SFC1200

With thermometer

SFC1250

Without thermometer

Day 3: Safe Ice Handling

Protect ice from contamination

Saf-T-Scoop® & Guardian™ System

- Two Germ Guards™ protect ice from thumb and knuckle contact
- Guardian™ scoop holder provides dedicated scoop storage

FOR BARS & SELF-SERVE BEVERAGE STATIONS

SI4550 4-6 oz scoop with built in hook and drain holes

SI5000* 6-10 oz scoop

SI7800* 8-24 oz adjustable scoop

SI7000* 12-16 oz scoop

SI7700* 20-24 oz scoop

FOR ICE MACHINES

SI9000* 64-86 oz scoop



*INCLUDES SCOOP, HOLDER AND SET OF MOUNTING TOOLS



Saf-T-Ice® Ice Totes

- Protects ice from contamination for safe transport
- HACCP Hanger™ to hang tote on ice bin when filling, reducing back strain

- SI6000** 6 gallon tote
- SI6100** 5 gallon tote



Rapi-Kool® Plus Cold Paddles

- Chills food through the temperature danger zone quickly and safely
- Wide opening allows for on demand use by filling with ice and water

RCU64V2 64 oz

RCU128V2 128 oz



Day 4: Heat Protection

Keep employees safe from burns and heat exposure

BestGrip® Oven Mitt

- Heat protection up to 500°F (260°C) for 60 seconds
- Non-slip
- Available sizes: 15" (15) and 17" (17)

810CM Conventional style
810PM Puppet style



EZ-Kleen™

- Provides heat and steam protection
- Exterior wipes clean easily, and interior has removable liner

- EZK15** Oven mitt, 15"
EZK17 Oven mitt, 17"
EZKHP88 Hot pad, 8" x 8"
EZKAPR Apron
EZKSHG Shin guards
EZKFS Face shield
EZKKIT (2) 15" oven mitts, (1) face shield, (1) apron and (1) set of shin guards

Day 5: Hand Safety

Protect kitchen staff from cuts and prevent cross contamination

Cut Resistant Glove with Dyneema®

- Prevent cross-contamination with color-coded gloves
- ANSI Level 5 cut protection
- Features Double Guard™ antimicrobial agent
- Machine washable
- Available colors: White, Blue (BL), Green (GN), Red (RN), Yellow (Y) and Purple (PR)

SG10-S-XL



Mani-Kare® Bandage Dispenser

NEW!

- One-at-a-time dispensing to reduce waste
- Pilferage resistant locked upper compartment
- Simple, one-handed operation
- Wall-mounted to save space

- MKBD100** Bandage dispenser*
MKBR901 Strip bandage refill, pk 3
MKBR903 Knuckle bandage refill, pk 3
MKBR905 Large patch bandage refill, pk 3



*Includes: (1) large patch bandage cartridge, (1) knuckle bandage cartridge, (3) strip bandage cartridges



Day 6: Food Safe Temperatures

Prevent foodborne illnesses by ensuring food-safe temperatures

Mechanical Dial Scale

- Removable access panel for internal cleaning
- Tare feature
- Water resistant
- Available in 2 lb (2), 5 lb (5), 25 lb (25) and 50 lb (50)

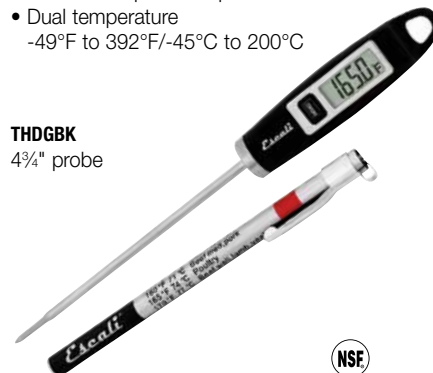
SCMDL
6¾" x 6½" x 8½"



Gourmet Digital Thermometer

- Smooth comfort grip handle with stainless steel probe
- Sheath and pocket clip
- Dual temperature
-49°F to 392°F/-45°C to 200°C

THDGBK
4¾" probe



Find the tools you need to achieve the highest level of food safety in your kitchen.

TriMark
Foodservice Equipment, Supplies and Design
R.W. SMITH



Allow 2-4 weeks delivery on special order items.

Every effort has been made to verify the accuracy of all data contained in this publication, however, we cannot assume responsibility for errors or omissions.

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UNLESS STATED OTHERWISE, ALL ITEMS ARE SOLD BY EACH.

Day 7: Personal Hygiene

Reduce the spread of germs and foodborne illnesses

Element™ Lever Roll Towel Dispenser

- Holds all 8" wide roll paper qualities with any size core; including coreless, solid and centerpull rolls
- Available colors: Blue (TBL) or Black Pearl (TBK)



T950
12½"w x 8½"d x 12¾"h



Rely® Soap & Sanitizer Dispensers

- Touchless electronic soap & sanitizer dispensing
- Manual "Push the Cover" operation when batteries are low
- 900 ml capacity
- 12" x 5½" x 4"
- Available colors: Blue (TBL) or Black Pearl (TBK)

SH900 For liquid & lotion
SHF900 For foam

Safety doesn't stop on Day 7.

Be sure to follow this guide and start back on Day 1 to keep your kitchen safe every day.