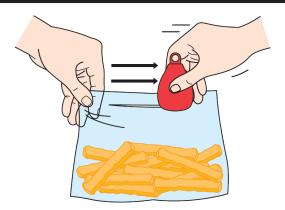
## **USAGE INSTRUCTIONS**

# **CrewSafe®**



#### TO USE



Gently squeeze jaws together and slide Viper away from your body to make a cut along the top of the material. To maximize effectiveness, replace Viper when reduction in cutting performance is identified.

#### **CARE**

To minimize cross contamination, use one Viper for each type of food (e.g. 1 for chicken, 1 for cheese, 1 for lettuce) and clean the Viper frequently.

To clean the Viper use hot soapy water or sanitizer solution ansoak for 30+ seconds.

Rinse with hot water and air dry.

The Viper is dishwasher safe.



Training video available at spellboundinc.com/viper in the Videos tab

### **FOR SAFETY**



Keep Viper level to avoid snagging the material.

Products that provide "cut resistance", "cut protection" and/or "puncture resistance" DO NOT completely prevent or eliminate the potential for cuts or punctures. ALWAYS use approved personal protective equipment when handling sharp tools per your company's policies.

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