SAFE ICE HANDLING

# THE COLD HARD FACTS.

THE FACTS

TRANSPORT

SERVE

CLEAN

san jamar®
smart. safe. sanitary.

Knuckles, scoops, and buckets all have bacteria that can contaminate your whole supply of ice, ending up in your customers' drinks. Careless ice scooping leads to puddles of melted ice, making your employees susceptible to slips and falls, causing serious injuries. Protect your image and your employees by safely handling drinks and ice with the Saf-T-Ice® System.

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

# THE FACTS

## FACT: BACTERIA LIES DORMANT IN ICE, SPREADING WHEN IT THAWS.

**Cross-Contamination:** You wouldn't scoop a bowl of ice cream with your fingers or a dirty glass, so why scoop ice that way? Dirt and germs from hands, traditional scoops, and improper scooping methods can contaminate your entire ice supply. Even if the right scoop is used, there is still room for contamination. Not storing the scoop properly, scooping ice into dirty buckets, or putting items directly into the ice bin to cool can all lead to dangerous cross-contamination.

Protect your customers and stop the spread of germs by using the Saf-T-Ice System from San Jamar. Scoop ice into glasses and totes properly with the Saf-T-Scoop®. With its innovative design, the scoop's germ guards protect knuckles and hands from ice contact and the domed scoop design ensures accurate pouring into one of our innovative Saf-T-Ice Totes. These designated totes allow for fast and efficient transport without the leaks or spills of other containers. Available in two sizes, the comfort handle makes it easy to carry, raised Tri-Grips™ prevent hand contamination and provide safe pouring, and the patented HACCP Hanger™ attaches to ice machines for faster filling.

For chilling bottles of wine, instead of putting a bottle directly into the ice bin, grab a Saf-T-Ice Bottle Guardian to prevent contamination and spills. Fitting directly onto the side of the ice bin, the Saf-T-Ice Bottle Guardian is a dedicated container for placing bottles to chill without contaminating your whole supply of ice. By implementing these tools and processes into your ice routine, you can prevent cross-contamination and keep your ice clean.

# THE FACTS

FACT: OVEREXERTION, FALLS, SLIPS, AND TRIPS MAKE UP MORE THAN 60% OF ALL WORKPLACE INJURIES.

**Employee Safety and Productivity:** When filling ice containers, stray ice can melt on the floor, creating small but dangerous puddles. Improperly lifting heavy ice totes can strain backs and shoulders, causing injuries. Don't let your staff fall victim to accidents by preventing slips and strains using the Saf-T-Ice System from San Jamar.

When filling ice totes, use the innovative Saf-T-Scoop for accurate pouring. The domed sides of the scoop guide ice into totes, preventing ice from spilling onto the floor. Raised Tri-Grips on Saf-T-Ice Totes keep ice securely inside and comfort grip handles make them easy to carry. For long distance ice transporting, stack Saf-T-Ice Totes on the Saf-T-Ice Cart for easy wheeling through your facility. Lifting ice totes correctly and preventing dangerous spills can keep your staff out of the hospital and in your kitchen.

# THE FACTS

FACT: FIRST IMPRESSIONS CAN MAKE OR BREAK CUSTOMER EXPERIENCES.

**Image:** Hastily grabbing a glass to scoop ice at the bar doesn't always give your customers a good first impression. With the demand for a more sanitary and clean kitchen environment, it is vital to be clean not only when preparing food but when serving ice cold drinks as well. Customers expect to see you handling their food products with care and using the Saf-T-Ice System can ensure that clean image.

The sleek design of the Saf-T-Ice System and matching ice blue color of all products can give your bar or restaurant a clean, streamlined appearance. Using the whole Saf- T- Ice system ensures cleanliness and safety at every step. From transporting to serving, to cleaning, your customers will see clean ice handling. When your customers see you care about the cleanliness of the ice in their drink, they can be sure you go the extra step to provide the best quality experience.

# THE FACTS

FACT: THE QUALITY OF YOUR ICE IS ONE OF THE MOST OVERLOOKED, BUT ALSO ONE OF THE MOST CRITICAL DETAILS IN SAFE, SANITARY FOOD HANDLING.

**Cleaning:** Getting ice right starts at the source. Your ice machine. Equipment with lime, scale and hard water deposits reduces the quality and volume of your ice, uses more energy and shortens the life of your ice machine.

Studies have shown lime scale affects the machine after only 90 days of use. In fact, without proper maintenance, the machine works harder to produce less ice, putting extra stress on the equipment and increasing maintenance costs.

The Saf-T-Ice Descaler from San Jamar helps produce perfect ice and promotes maximum ice machine efficiency and longer equipment life. This innovative descaler can work with any brand of machine to maintain peak efficiency, while minimizing service calls and unnecessary labor costs.

San Jamar has the solutions.

THE FACTS

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# TRANSPORT

comfortable. easy. safe.

## Original & Shorty™ Saf-T-Ice® Totes

Protect ice from dangerous contamination during transport with the Saf-T-Ice Tote. This dedicated ice tote features an integrated comfort handle with raised Tri-Grips to prevent hand contamination, and for easy and safe pouring at any level. The patented HACCP Hanger attaches to ice machines for faster and more efficient filling of ice totes.

- HACCP Hanger allows for faster and easier filling
- Tri-Grip design reduces back injuries
- Trilingual label
- Optional Snap-Tight Lid
- SI6100: 5-gallon tote (18.9 L)
- SI6000: 6-gallon tote (22.7 L)

SI6000

SI6100

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## Saf-T-Ice® Cart

After filling totes with more than 20 lbs. of ice, transport can be hard on your back. Reduce the risk of a back injury and spilling ice by using the Saf-T-Ice Cart. Load up to two Saf-T-Ice Totes and effortlessly wheel them across the room to the bar, kitchen, or ice machine.

- Collapsible
- Wheels make it easy to maneuver
- For use with up to two Saf-T-Ice Totes
- SICART50: For 5-gallon totes
- SICART60: For 6-gallon totes

SICART60

Fill, load, lock & roll.

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# SERVE

scoop. pour. store.

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

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

Protect ice from contact with knuckles and thumbs while scooping and serving with the Saf-T-Scoop® & Guardian System™. Available in sizes designed for bar and beverage station applications, Saf-T-Scoop's domed scoop design allows for faster and more accurate ice scooping, saving time and reducing ice spill hazards. The Guardian holder provides dedicated safe and sanitary storage for Saf-T-Scoop when not in use.

- Ergonomically angled handle provides outstanding balance and comfort
- Domed scoop shape is designed for faster and safer ice serving
- Guardian System mounts inside or outside of ice bins with included suction cups, brackets and hardware
- Durable polycarbonate construction
- SI5000: Scoop Guardian System 6-10 oz. (177-295 ml)
- SI5500: Saf-T-Scoop 6-10 oz. (177-295 ml) (scoop only)
- SI7000: Scoop Guardian System 12-16 oz. (355-473 ml)
- SI7500: Saf-T-Scoop 12-16 oz. (355-473 ml) (scoop only)
- SI7700: Scoop Guardian System 20-24 oz. (591-710 ml)
- SI7750: Saf-T-Scoop 20-24 oz. (591-710 ml) (scoop only)

SI7000

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

While filling ice totes, it is important to prevent cross-contamination from knuckles and thumbs. Using the Saf-T-Scoop® & Guardian™ System for ice machines keeps hands away from ice helping you fill your totes quickly and accurately. The 86 oz. size and dome design give you 50% higher capacity, and the angled chute directs ice into the tote, reducing the risk of dangerous slips from melted ice.

- Ergonomically angled handle provides outstanding balance and comfort
- Mounts inside or outside of ice bins with included suction cups, brackets and hardware
- The Guardian System is easily removed for cleaning
- Durable polycarbonate construction
- SI9000: Scoop Guardian System 64-86 oz. (1.9-2.5 L)
- SI9500: Saf-T-Scoop 64-86 oz. (1.9-2.5 L) (scoop only)

SI9000

## Saf-T-Ice® Bottle Guardian

Saf-T-Ice Bottle Guardian mounts inside your bar station ice bin to safely chill wine and liquor bottles. The patented design prevents dangerous cross-contamination from bacteria on wet labels and bottles stored directly in ice. Saf-T-Ice Bottle Guardian is also great for storing other bar bottles, as it easily mounts on the outside of the bin to keep non-chilled bottles handy for use.

- Chill wine bottles safely inside of bins
- Minimizes cross-contamination to ice
- Versatile; easily mounts inside or outside of ice bins

SI7000BG

## Beverage & Banquet Saf-T-Scoop®

The 4-6 oz. (118-177 ml) Beverage & Banquet Saf-T-Scoop is the best way to serve ice in catering and banquet applications. Patented design keeps scoop off the table when resting, and the drain holes ensure your drinks never get watered down. This scoop includes San Jamar's patented dual Germ-Guards™ to prevent ice from contact with hands and knuckles. An integrated hanging hook keeps the scoop out of ice and ready to use. Beverage & Banquet Saf-T-Scoop is also great for front-of-house, bar and beverage station use.

- Germ-Guards protect ice from contact with hands
- Drain holes prevent watering down of beverages
- Built in hook prevents cross-contamination; stores neatly on side of bin
- Clear polycarbonate material is break-resistant

SI4550

## Saf-T-Ice® Scoop Caddy

The Saf-T-Ice Scoop Caddy provides dedicated safe and sanitary storage for ice machine scoops between uses. The Caddy works with ice scoops up to 86 ounces and features flexible mounting options, including hardware.

- Dedicated, sanitary ice scoop storage
- Works with ice scoops up to 86 ounces
- Durable construction; dishwasher safe
- Flexible mounting options
- SI2000: Blue
- SI2000BK: Black

SI2000

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safe. sanitary. efficient.

## Saf-T-Ice™ Descaler

For a fast and easy way to clean and descale your ice machine without damaging coils, fins, or metals, add the Saf-T-Ice Descaler to your cleaning routine. With regular use, you can cut energy usage and improve the quality of your ice. Saf-T-Ice Descaler comes in a highly concentrated formula that can be diluted for maximum economy.

- Quick removal of lime, scale, hard water, rust and mildew
- Improves ice machine performance and quality of ice
- Lowers energy bills
- Highly concentrated formula

SI9800

SEE YOUR SAN JAMAR REPRESENTATIVE FOR
ALL THE FACTS ON SAFE ICE HANDLING.

For more information on San Jamar's

Safe Ice Handling System visit:

SANJAMAR.COM

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