

ColorCode System Knives

Each knife is designated to a specific food group providing the absolute best protection against cross-contamination. Use them with their matching ColorCode cutting boards, tongs and spatulas for a safe food prep environment.



COOK'S KNIFE

ColorCode handles correspond to their specific food group to avoid cross-contamination: use blue for cooked foods, green for fruits and vegetables, red for meat, tan for fish and seafood, white for dairy products, and yellow for poultry. Blades are made from rigid molybdenum stainless steel.

ITEM	BLADE LENGTH		ITEM	BLADE LENGTH		COLOR	PACK
	IN	CM		IN	CM		
PC12910BL	10	25.4	PC12912BL	12	30.5	Blue	6
PC12910GR	10	25.4	PC12912GR	12	30.5	Green	6
PC12910RD	10	25.4	PC12912RD	12	30.5	Red	6
PC12910TN	10	25.4	PC12912TN	12	30.5	Tan	6
PC12910WH	10	25.4	PC12912WH	12	30.5	White	6
PC12910YL	10	25.4	PC12912YL	12	30.5	Yellow	6



BONING KNIFE

ColorCode knives are also available with a 6" blade for boning.

ITEM	COLOR	BLADE LENGTH		PACK
		IN	CM	
PC1286RD	Red	6	15.2	6
PC1286TN	Tan	6	15.2	6
PC1286YL	Yellow	6	15.2	6



COLORCODE SPATULA

Now cross-contamination protection moves to the grill. Each of the four specialty spatulas are color-coded for their specific use.

ITEM	DESCRIPTION	BLADE		O/A LENGTH		PACK
		IN	CM	IN	CM	
PC1290YL	Yellow Spatula	8 x 2 7/8	20.3 x 7.3	14 3/4	37.5	12
PC1280GR	Green Spatula	8 x 2 7/8	20.3 x 7.3	14 3/4	37.5	12
PC233HTRD	Red Turner	5 x 2 7/8	12.7 x 7.3	11 1/2	29.2	12
PC219PRD	Red Spatula	7 3/8 x 2 7/8	18.7 x 7.3	14 3/4	37.5	12



P.O.P. Packaging

ColorCode knives are available individually packaged for P.O.P display. Clam shell increases safety in handling, but also available in bulk pack. Specify item number for bulk pack or clam shell when ordering.