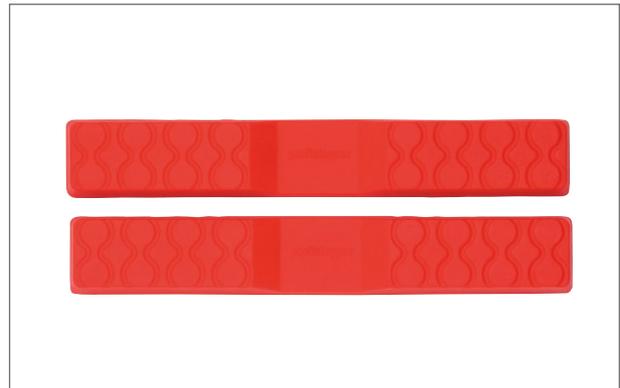


THE STOPPER

The innovative silicone stopper



The professional stopper enables clean, hygienic and safe working.
The special feature of this system is that it can be used for all kinds of bases such as cutting boards, pots and plates, trays etc.

All benefits at a glance:

- slip-resistant
- ventilates cutting boards or plates and trays
- -40°C to +180°C
- temperature resistant
- food safe
- versatile
- can be stacked longitudinally and crosswise, thus also suitable for round pots and plates
- dishwasher safe
- available in HACCP colours:
red (meat), blue (fish), green (fruit & vegetables), yellow (poultry), white (dairy products),
black (presentation)

Dimensions: 25 cm x 4 cm x 1.5 cm

The Stopper is available in 6 different colours:

white (Product number: 6868_w), green (Product number: 6868_gr), yellow (Product number: 6868_g),
red (Product number: 6868_r), blue (Product number: 6868_b), lack (Product number: 6868_s)