



Safety Chef is the Food Service Industry standard for flow through matting. The raised rib design provides crucial traction in wet and greasy environments. Perfect for kitchens, bars, cafes and any food preparation area.

Features & Benefits

- Raised rib design provides traction in wet or dry conditions
- Great drainage, aeration and worker anti-fatigue comfort

Technical Specification

Surface Composition	Natural Rubber
Total Weight	9kg/m ²
Total Height	15mm
Dimensional Tolerance	1-3%

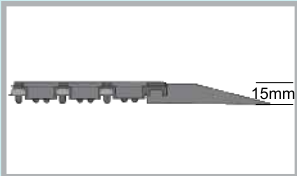
Suggested Placement

- Food service
- Food processing and packaging
- Kitchens
- Bars
- Cafeterias
- Industrial work stations

Details



Raised rib design provides superior traction



Bevelled edges for added safety

Sizes

90 x 150cm (3' x 5' approx)

Colours

Black