Anti-Cross Contamination Program

Features and Benefits of Duncan's Oven Mitts and Hot Pads



Professional Food Service Hand Safety Products.

Duncan's Oven Mitts and Hot Pads Capture Prestigious "Award of the Americas" 2002-2003 American Culinary Gold Award of Excellence.

76,000,000 food borne illnesses a year*

325,000 food related hospitalizations each year*

5,000 deaths from food related illnesses a year*

*The Center for Disease Control and Prevention 2002



Duncan Industries has developed our exclusive "anti-cross contamination" program that promotes the isolation of micro-organisms by color coding our oven mitts.

Glove Color	"Suggestions"
Red	Cooked Foods
Blue	Frozen Foods
Green	Vegetables
Black	Raw Meats
Yellow	Poultry
Orange	Fish

Heat Resistant

PFS Grips offer superior protection from the extreme cold of dry ice (-134°F) to (+500°F) with intermittent contact.



Water Repellent

PFS Grips provide great protection from steam burns even when wet. They are water and moisture resistant.



Safety Grip

Revolutionary non-slip grip textured surface allows for enhanced safety and productivity.



Stain Resistant

Dishwasher safe material brings hygiene in the kitchen to an all-new level. Stains rinse right off.





Duncan Industries is the only oven mitt manufacturer awarded a GSA contract by the United States Federal Government (#GS-07F-0197M) and a CMAS contract by the state of California (#4-02-73-0005A).













For more information Call: Toll Free Order Line 1.800.785.4449

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Safety • Productivity • Hygiene



All PFS Hand Safety Products are proudly made in the United States



This prestigious award
continues to distinguish Duncan's brand of products over
other brands of oven mitts. "We take pride in
honoring the recipients of this award, who have developed
the finest products in the industry."

-Chef Patrick Finney, C.E.C. National Culinary Director, American Culinary Institute.

Product Testimonials

"In my thirty years in food service, these are the best darn products I have ever seen."

— Gary Sch Good Administrator, -Federal Bureau of Pri

"I used to have scars all the way up my arm, but now I tuck one of the Duncan Hot Pads in my apron like a kitchen towel and I can grab a hot plate out of the oven, or a tray from the freezer without even thinking twice about it."

— Rob Bonura

— Rob Bonura Chef/Owner of Caffe Regatta

"These mitts have exceeded our expectations for durability, sanitation and overal usage".

— Mike McDonald Chief Cook, North County Correctional Facility, L.A.S.D.

"More than a quarter of work-related burns occur in restaurants.

By adopting Duncan's PFS Grips, you may be able to prevent your workers from becoming part of that statistic."

Ouick Service Restaurant Magazine

"Duncan's Kitchen Grips make cleanup easy and are amazingly pliable."

The New York Ti