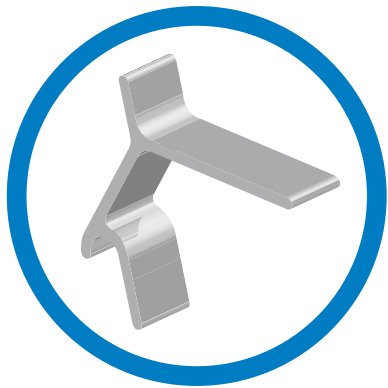


TRANSFORMS SHEET PANS INTO VERSATILE RACKS



sklip®

THE NEW WAY TO PREPARE, STORE AND CARRY FOOD!

Turn Standard Sheet Pans into the world's most efficient and versatile stacking system!

SKLIPs is a breakthrough solution to an array of problems faced by chefs and kitchen staff on a daily basis. The SKLIP Stack System integrates with standard sheet pans, allowing them to be stacked easily and quickly -- in or out of the kitchen!

Simple by Design!

The SKLIP Rack System could not be easier to use. Just place the SKLIP on the lip of a standard sheet pan and stack another pan on top. For most uses, 4 SKLIPs per tier will support evenly loaded trays without shifting. Use 6 SKLIPs when stacking above 3 tiers, for heavy items or when carrying.

"I use SKLIPs and they are fantastic in saving space and ease of placement...they really do work great for events and private parties with limited space!"

Chef Michael Giletto MCFC, FMP

"Once SKLIP is in your possession you find many useful applications and fold it into the daily routine. The ability to plate and stack without using other inventory is fantastic. Often rolling racks are not available on off premise applications. The SKLIP answers that need for us."

Charlotte - Charlotte Berwind Fine Foods, Inc.



From the largest commercial kitchens to the smallest European brasseries, storage and prep space has always been a challenge. These problems are solved with SKLIP – the simplest and most versatile rack system for sheet pans ever used in the kitchen. You will do things with SKLIPs you can't do with rolling racks. With more storage and prep space your productivity will soar. Once you use SKLIPs, you'll wonder how you ever worked without them!



SKLIPCO 14 Park Place Newburgh, NY 12550



sklip

How do SKLIPs stack up against Rolling Racks?

| | SKLIPs | Rolling Racks |
|--------------------------------|--------|----------------|
| Utilizes under counter space | YES | - |
| For use in ovens | YES | - |
| For use on counter tops | YES | - |
| For use in refrigerators | YES | (walk-in only) |
| Easy to transport to events | YES | - |
| Breaks down for easy storage | YES | - |
| Easy to clean in dishwasher | YES | - |
| Works within existing shelving | YES | - |

MAXIMIZE EFFICIENCY IN THE KITCHEN, OVEN AND REFRIGERATOR!

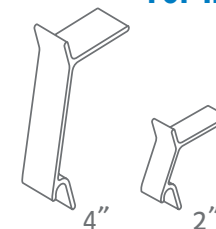
- Seamlessly integrates into work environment
- Fits standard full and half sheet pans
- Can be used:
 - On or under the counter
 - In the oven
 - In the refrigerator
- Frees up valuable counter space
- Saves time & increases productivity
- Streamlines storage & prep possibilities
- Protects food for best presentation
- Sturdy & light-weight one-piece aluminum design
- Cleans easily in dishwasher
- Patent Pending

A true solution for on-site catering & commercial kitchens

"They've been really handy for us. We use them in the kitchen when there isn't enough room for spreading out stations and for off site events to stack trays of salads, etc. in and out of the fridge. They are very easy to use, sturdy, and do not take up much room."

Ginger - Fresh Appetizers by Chef Paul Catering

For more information, contact



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sklip, stack, stow!