

#S10SXB

Sure Knit®

Cut-Resistant Food Industry Glove



TouchScreen compatible.

#S10SXB



Looking for a reliable glove that will protect your hands from the demands of the food industry? You've come to the right place. Crafted from a composite yarn featuring a high-performance blend of fibers, these 10-gauge Sure Knit™ gloves meet FDA standards for food contact use – making them the perfect choice for those who need reliable protection against meat and fish hazards. They also provide excellent cut and abrasion resistance.

Since cleanliness is crucial in the food processing industry, these gloves were specifically designed to help minimize the risk of contamination in the workplace. In order to achieve 99.9% antimicrobial status, these gloves have been treated with Ultra-Fresh. You'll be happy to know that this amazing treatment stays intact – even after five complete wash cycles.

Rated ANSI level A7 for cut resistance, these gloves offer impressive protection against even the sharpest of cut hazards. These gloves are also high pressure steam-treated with Size-Lock™, which helps ensure that the gloves won't shrink during future washes. As an added bonus, the cuff edges of these gloves are also knit with a heat sealable yarn that then is melted; this extends the life of your gloves since it helps prevent them from unravelling after repeated use. These gloves are also fully washable in temperatures of 85°F/30°C or lower.

To limit the risk of allergic reactions, all of our Canadian-made gloves are now crafted with latex-free materials.

These gloves are also available in a similar version with a 15 cm long knitwrist cuff (#S10SXB6). For those who work in applications with multiple meat and fish hazards, we also offer a green version of these gloves (#S10SXG). Cross-contamination in the workplace will never be an issue again!

Sold per piece. USA Food and Drug Administration (FDA) compliant.

Ultra-Fresh is a registered trademark of Thomson Research Associates Inc.

For more information on Food Processing Gloves click the following link:
<http://www.superiorglove.com/industry-gloves/food-processing-gloves>

SUREKNIT



ABRASION



2007



CUT
2016



4330 grams of cut protection.

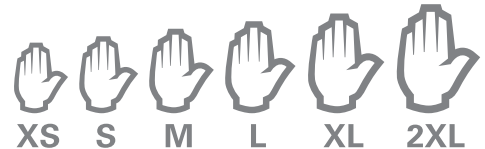
FEATURES

- Treated with Ultra-Fresh to achieve 99.9% antimicrobial status
- Rated ANSI cut-level A7 for excellent cut resistance
- Treated with Size-Lock™ to prevent shrinkage
- Fully launderable so that gloves retain their shape, size, and antimicrobial properties over time
- USA Food and Drug Administration (FDA) compliant
- Latex Free

APPLICATIONS

Beef/pork/poultry/fish processing
 Cleaning and changing stationary slicer blades in supermarkets and delis
 Food and vegetable processing (sorting, cleaning, paring)
 Canning and food processing
 For use in kill and process areas

AVAILABLE SIZES



Canadian Office and Factory | US Warehouse
 Acton, ON Canada | Buffalo, NY USA
 1-800-265-7617 | customerservice@superiorglove.com

European Office
 +44 (0) 7748 801 833 | graham.ayers@superiorglove.com
superiorglove.com

