

# POLY GLOVES



Poly gloves are best when you need to change gloves often while performing tasks that do not require high levels of dexterity.

Economical poly gloves work well for tasks such as sandwich making, pre-portioning meats and cheeses, or at the service counter.



## FEATURES & BENEFITS

- Designed for easy on-off glove use
- Better strength, durability and grip than traditional poly
- Offers low cost protection for basic food handling applications
- Temporary barrier between bare hands and ready to eat foods
- QuickFit<sup>®</sup> glove design drives productivity



## FIT & COMFORT

- Loose fit for easy on-off



## APPLICATIONS

- Sandwich and salad preparation
- Buffet lines, bakeries and delis
- Perfect for frequent glove changes