

LIGHT BLUE NITRILE GLOVES

FoodHandler's oneSAFE® Light Blue Nitrile gloves provide a higher level of safety to any foodservice operation. Its ease of use can help significantly reduce the risk of cross-contamination, reduce waste, and decrease an operation's environmental footprint.

CONTAMINATION REDUCED BY

DECREASE OVERALL GLOVE USAGE BY

Pebble Texture

Textured fingertips enhance grip, improve dexterity and tactile performance.

Form Fitting and Comfortable

Form fitting and flexible for maximum fingertip sensitivity.

Latex Free & Safe

oneSAFE® nitrile gloves do not contain natural rubber latex, reducing the risk oflatex proteins and allergensexposure to operators and employees

Increased Efficiency

Highly visible, simple, and easy to access setup that can be installed wherever convenient for staff.

FASTER TO PUT ON VS TRADITIONAL **DISPENSER GLOVES** The oneSAFE® design makes it easy

to grab only one glove at a time. Because the system allows users to touch the glove only at the cuff, the glove's palm and fingers won't come into contact with the user's bare hands.

Reliable Protection

oneSAFE® nitrile gloves are comfortable and extremely durable. Nitrile gloves have better chemical resistance than latex and vinvl.

	S	М	L	XL		
	POWDER FREE GLOVES					
ITEM NO.	103-1SF-212	103-1SF-214	103-1SF-216	103-1SF-218		
CASEIPACK	4 250	4 250	4 250	4 250		
TOTAL UNITS	1000	1000	1000	1000		

	ITEM NO.	SIZE	CASE PACK	UNITS
A	11-1SF1	SINGLE	1 x 1	1
B	11-1SF3	TRIPLE	1 x 1	1

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^{*} Swann-Morton Study: 2009 & 2010

^{**} Technomic Usage Study 2014