

2020-2021

FOOD SERVICE GUIDE

WORK GLOVES FOR SAFETY AND COMFORT

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OUR STORY

Here at Superior Glove, we love food. But even more than food, we love creating high-performing, comfortable gloves to keep your hands safe. In particular, our specialty is designing and manufacturing the world's best-performing cut-resistant gloves, which are especially crucial to the food industry.

Since 1910, Superior Glove has been a leader in the design and manufacture of high performing safety gloves. Our gloves are used all over the globe in a variety of industries – from fruit farms to meat processing plants, we've got your hands covered! We built our reputation on designing and manufacturing industry-leading gloves that not only perform well, but also fit well. No matter how much protection a glove offers, if it isn't comfortable to wear, it's not doing its job. That's why we engineer our gloves with your hands in mind. Better protection, better comfort, and more peace of mind – that's what you'll get from a Superior glove.

In this catalog, you'll find our entire line of high-performing food service gloves. Whatever your needs, we've got a glove for you. In addition to cut-resistant gloves, we also offer a vast selection of snag and bacteria-resistant gloves, perfect for the fast-paced demands of food service. For your convenience, many of our styles come prewashed and preshrunk to ensure the best fit.

Since our father first took the reins at Superior Glove in 1961, our family has been dedicated to continuously innovating and improving our exceptional line of gloves to help workers get through their workday safely.

I hope you enjoy wearing your Superior gloves as much as we enjoyed making them!

Thank you,

Tony Geng President





CUT RESISTANT GLOVES



#S10SXB | XS-2XL

- 10-gauge composite yarn
- High-pressure steam-treated with Size-Lock[™]
- These gloves are treated with Ultra-Fresh to achieve 99.9% antimicrobial status
- FDA and CFIA compliant
- Latex free, sold per piece



Applications:

Beef/Pork/Poultry/Fish Processing, Canning & Food Processing



#S13SXB | XS-2XL

- 13-gauge composite yarn
- High-pressure steam-treated with Size-Lock[™]
- These gloves are treated with Ultra-Fresh to achieve 99.9% antimicrobial status
- FDA and CFIA compliant
- Latex free, sold per piece
- Touchscreen compatible



Applications:

Beef/Pork/Poultry/Fish Processing, Canning & Food Processing



#S10SXB6 | XS-2XL

- 10-gauge composite yarn, 15 cm/6" long knitwrist cuff
- High-pressure steam-treated with Size-Lock[™]
- These gloves are treated with Ultra-Fresh to achieve 99.9% antimicrobial status
- FDA and CFIA compliant
- Latex free, sold per piece



Applications:

Beef/Pork/Poultry/Fish Processing, Canning & Food Processing



#SPWWH | XS-XL

- 7-gauge stainless-steel core wrapped with HPPE blend
- Ambidextrous
- Easily disinfected with bleach



Applications: Meat Processing (deboning, carving), Fish Processing





#S13GDSTL | 2XS-2XL

- 13-gauge knit gloves are a blend of Dyneema[®] and stainless steel
- Treated with AlphaSan®, a silver-based antimicrobial agent
- CFIA compliant



Applications:

Meat Processing, Food & Beverage



#MMG | 2XS-XL

- Seamless chainmail glove
- Corrosion-resistant stainless-steel rings
- Bacteria-resistant wristband reduces risk of contamination
- Rings resist fats and oils and clean easily using the three sink
- method: Wash, rinse, sanitizeAmbidextrous
- FDA and CFIA compliant

Note: This glove should not be used for power blades.



Applications:

Meat Processing, Poultry Processing, Vegetable Processing, Food Service, Oyster & Clam Shucking, Knife Sharpening, Changing Sharp Blades



#STA5 | XS-XL

- 13-gauge seamless knit construction
- These gloves are treated with Ultra-Fresh to achieve 99.9% antimicrobial status
- Ambidextrous
- CFIA compliant
- Canadian-made with latex-free materials
- Available in four colors; can be used to prevent cross contamination through color coding



Applications:

Meat/Poultry/Fish Processing, Food Service



#S13DY | 2XS-3XL

- 13-gauge HPPE glove body
- Elasticized cuff
- CFIA compliant



Applications: Beef/Pork/Poultry/Fish Processing, Food Processing & Preparation, Canning



CUT-RESISTANT GLOVES



#S13SXPUQ | 6-12

- Lint-free, 13-gauge economy string knit made with Dyneema[®]
 Polyurethane palm coating
- High dexterity and flexibility
- CFIA compliant



Applications:

Beef/Pork/Poultry/Fish Processing, Food Processing & Preparation, Canning



HEAT

GLOVES

RESISTANT

TECHNOLOGY – BAKERS MITTS

Looking for the perfect hand protection to wear when the heat is on? You've come to the right place. Superior offers an impressive line of preshrunk, washable, 32 oz. heavyduty terry mitts that are perfect for many applications. Since they offer exceptional heat protection, our mitts are an excellent choice for handling hot objects during food processing. Ideal for dry burn risks (such as in baking applications), our Bakers Mitts provide exceptional heat protection (even in temperatures up to 450° F).

IMPORTANT NOTE:

The chart at right shows the conductive heat resistance of the glove only and does not take into account that some materials will begin to char above these temperatures. We do not recommend using cotton or leather palm gloves above 420°F (215°C) as they will begin to brown and char at that temperature, unless intermittent contact is very short. Some of our gloves perform well above ANSI level 5. If you are dealing with temperatures above that point, please contact us and we can measure the time-to-pain and time-to-2nd-degree-burn at the specific temperature you are dealing with.

CLASSIFICATION FOR CONDUCTIVE HEAT RESISTANCE

LEVEL	0	1	2	3	4	5
HIGHEST CONTACT TEMPERATURE at which both time-to-2 nd - degree-burn > 15 sec. and alarm time > 4 sec. (°C)	<80°C <176°F	80°C 176°F	140°C 284⁰F	<200°C <392°F	<260°C <500°F	<320°C <608°F

HEAT-RESISTANT GLOVES



#TBM | ONE SIZE: L

- Preshrunk, washable 32 oz. heavy-duty terry cloth
- Fully lined with 11 oz. knit cotton
- Reinforced Kevlar® thumb patch
- For intermittent handling of hot objects up to 450°F (232°C)
- Inside seams presurged for strength and launderability
- 17" overall length



Applications:

Food Production, Bakeries, Restaurants, Commercial Kitchens



#TBM4 | ONE SIZE: L

- Preshrunk, washable 32 oz. heavy-duty terry cloth
- Fully lined with 11 oz. knit cotton
- 12" overall length, 6" cuffs
- For brief handling of hot objects up to 450°F (232°C)



Applications:

Food Processing, Bakeries, Restaurants



#TBMOB | ONE SIZE: L

- Preshrunk, washable 32 oz. heavy-duty terry cloth
- Fully lined with 11 oz. knit cotton and Oilbloc™
- Reinforced Kevlar® thumb patch
- For brief handling of hot objects up to 450°F (232°C)
- 17" overall length



Applications:

Food Processing, Bakeries, Restaurants



#TBGOB-6 | ONE SIZE: L

- For brief handling of hot objects up to 450°F (232°C)
- Fully lined with Oilbloc™
- 15" overall length, reinforced Kevlar® thumb patch



Applications: Food Processing, Bakeries, Restaurants





#BPE | ONE SIZE: L

- Heavy-weight preshrunk double thick terry cloth bakers pad
- Elastic strap for instant on and off



#HPT1850 | ONE SIZE: L

- Pads double the life of gloves by protecting high-wear areas
- Can be worn alone to protect palms, leave fingers free for high dexterity
- Heavy terry insulates hands from heat by trapping air in the looped pile
- Provides increased protection from heat and abrasion
- Features full 6-1/2" thumbs that protect and keep pad in place



Applications:

Food Processing, Bakeries, Resaurants

Applications:

Food Processing, Bakeries, Resaurants







PROCESS CLEANING GLOVES



#ML80K | ONE SIZE: L

- Heavyweight jersey knit •
- Natural color, slip-on style
- Knit wrist cuff
- Can be worn as glove liner
- CFIA compliant
- Available in ladies (#LL80K)



Applications:

Inspection, Liner for Rubber Gloves





Applications:

Food Handling

SURE KNITTM



#SBQ | XS-XL

- 7-gauge bleached cotton/polyester string-knit
- 50 grams per pair
- Economy version
- CFIA compliant



Applications: Food Handling



#SNHB | XS-XL

- 7-gauge bright-white hi-bulk nylon •
- Hand-to-hand reversible ٠
- Fully launderable
- Suitable as a liner under any liquid-proof glove
- 56 grams per pair



Applications: Commercial Fisheries, Food Processing





#SQ | XS-XL

- 7-gauge cotton/polyester blend
- Economy version
- Suitable as a liner under any liquid-proof glove
- 50 grams per pair
- CFIA compliant
- Canadian-made with latex-free materials

+CFIA

Applications:

Food Handling



#SNF | S-XL

- High-bulk nylon knit
- Bulk for improved insulation
- Specifically for commercial fisheries and fish processing
- Suitable as a liner under any liquid-proof glove

Applications:

Commercial Fisheries, Food Processing



#NL3030 | 7-10

- Heavyweight 30 mil. latex thickness and 12" in length
- Neoprene overdip on the palm area
- Flock-lined
- CFIA compliant



Applications:

Food Processing, Sanitation



#408 7-10

- Heavyweight 30 mil. thick latex gloves
- The glove is flock-lined
- Diamond-pattern-grip finish
- CFIA compliant



Applications: Food Processing, Sanitation





PROCESSING/CLEANING GLOVES



#L3018 | 7-10

- Unsupported canning chemical-resistant gloves
- Natural latex; chlorinated for easy on and off
- Embossed pattern on palms
- CFIA compliant



Applications:

Food Processing, Sanitation

#LF3020 | 7-10

- 12" (30 cm) long natural, 16 mil. thick latex gloves
- Cotton flock-lining
- Embossed palm grip, pinked cuff edges
- CFIA compliant



Applications: Food Processing, Sanitation, Canning





#NIF3018 | 7-11

- 13", 18 mil. flock-lined nitrile gloves
- Temperature stability from -4° to 149°C (25° 300°F)
- Embossed pattern on palms
- CFIA compliant



Applications: Meat Processing, Food Processing, Sanitation

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PUNCTURE

Applications:

Meat Processing, Food Processing, Sanitation





#NI4622 8-11

- 19", 22 mil. unsupported nitrile gloves
- Temperature stability from -4° to 149°C (25° 300°F)
- Embossed pattern on palms
- CFIA compliant



#V3016RT 7-10

- Double coated fingertips for strength where you need it most: • 16 mil in fingertips and 9 mil in glove body
- Treated with an anti-mildew agent
- USDA approved, latex-free and phenol-free ٠
- Size is indicated by different fingertip colors for easy sorting • after washing: 7: Pink, 8: Yellow, 9: Green, 10: White

+CFIA

Applications:

Meat Processing, Food Processing, Sanitation

Applications:

Food Handling



#SH230 | M-2XL

- 60 mil thick, 12" length PVC gloves
- Super-soft PVC formulation for great comfort and flexibility
- Ergonomically-shaped for food handling

Note: PVC has poor resistance to hot water and is not recommended for use above 79°C (175°F).



Applications:

Commercial Fisheries



#N230CR | S-2XL

- 5.9 mil thick, 12" long nitrile gloves
- Excellent performance in extreme cold; will not stiffen • or crack
- Sand-patch grip channels liquids away from surface for secure grip in wet/oily conditions
- · Cotton jersey support is comfortable, absorbs sweat



Applications: Commercial Fisheries







WINTER & COLD GLOVES

WINTER & COLD GLOVES





#N230FL | S-2XL

- Specially formulated nitrile is ultrasoft, flexible in cold conditions
- Sand-patch finish on hand area
- 11" gauntlet cuffs protect wrists, allow for ease of donning
- Fully fleece-lined for winter
- Broad range of chemical resistance



Applications:

Fisheries, Food Processing, Sanitation, Poultry & Meat Packaging, Food Handling



#SNTAPVC | S-2XL

- Micropore PVC coating has great flexibility in sub-zero temperatures while providing excellent wet and dry grip
- Fleece lining for warmth and comfort
- Treated with water repellent formula
- Quick-drying and lightweight for all-day comfort
- Also available with full PVC coating (#SNTAPVCFB)



Applications:

Commercial Fisheries, Refrigerated Warehouses, Agriculture



#678AFTLK | ONE SIZE: XL

- Split-leather cowhide
- Double palm and thumb patch
- C100 Thinsulate $^{\scriptscriptstyle \rm M}$ and foam lined
- Extra long knitwrist cuff
- Flexible in subzero temperatures



Applications:

Refrigerated Warehouses, Construction, Agriculture, Material Handling, General Maintenance



#NS200B | ONE SIZE: L

- High-grade PVC formulation for superior flexibility and crack-resistance in cold temperature
- Good chemical and oil resistance
- Rough finish on palm for increased wet/dry grip
- CFIA compliant



Applications: Commercial Fisheries, Refrigerated Warehouses





#NS330 ONE SIZE: L

- High-grade, low-temperature PVC formulation
- Triple-layer, foam-laminated insulation
- Fully-coated orange, gauntlet cuff, roughened finish on palm
- CFIA compliant

+CFIA

Applications:

Commercial Fisheries



#S13THWH | S-XL

- Lightweight 13-gauge glove liners are knit with Thermolite[®]
 Moisture wicking
- Fast drying
- Mildew resistant
- Non-shrinking, launders well
- Can be used as a liner



Applications:

Meat Processing, Cold Storage, Refrigerated Warehousing



WHAT'S THE DIFFERENCE?

LATEX – Latex is a natural product made from the sap of the hevea brasiliensis tree, which is primarily grown in Southeast Asia. Although disposable gloves made of latex are thought to provide the best fit, many people are allergic to latex. If you fall under this category, we'd recommend that you opt for nitrile or vinyl disposable gloves instead.

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

NITRILE – Although nitrile has similar characteristics to natural rubber latex, it does not produce the same kind of allergic reactions. While nitrile gloves offer a number of additional advantages (including high flexibility and a good resistance to snags), one shortcoming of nitrile is that it's typically more expensive than other materials.

VINYL – For those looking for a more economical alternative to nitrile and latex, vinyl is a great choice. Available with and without powder, disposable gloves made of vinyl are great for all food related applications as they resist tearing and are very comfortable to wear. Our vinyl gloves are also CFIA-approved for food handling.



DISPOSABLE GLOVES

DISCLAIMER

We are experiencing supply chain disruptions due to the COVID-19 pandemic and are currently unable to fulfill any orders for disposable gloves. Please visit our website at www. superiorglove.com to sign up to be notified when our disposable glove stock is replenished.

DISPOSABLE GLOVES



#RD8NPF | S-2XL

- 8 mil., powder-free nitrile
- Ambidextrous
- Beaded cuff
- CFIA compliant



Applications:

Food Service, Food Processing, Sanitation, Maintenance



#RDNMD | S-XL

- 4 mil., metal-detectable Nitrile disposable gloves, engineered for food industry workers
- Texterized fingertips for better wet and dry grip
- Powder-free glove with no natural rubber proteins
- Beaded cuff
- Ambidextrous
- CFIA & FDA Compliant
- Launching soon beginning of May 2019

Applications:

Food Processing, Meat Processing, Wrapping & Packaging Meat



#RDVPF | S-2XL

- 5 mil, powder-free vinyl gloves
- Excellent touch-sensitivity and comfort
- Silicone-free



Applications:

Food Handling, Food Processing



#RDCNPF | S-L

- Excellent puncture and tear-resistance
- High touch sensitivity
- Cuff is beaded to prevent tearing during donning
- Powder-free for sensitive skin, and no natural rubber proteins that may cause allergies
- CFIA compliant
- Industrial grade

+CFIA

Applications:

Food Service, Food Processing, Food Handling, Sanitation, Maintenance



DISPOSABLE Hairnets

HAIRNETS



#HNKN | 21"

- Fine knitted mesh
- Longer lasting than both bouffant and pleated styles
- Less visible and cooler than spun bonded polypropylene
- Available in:
 - 21" White (#HNKNWH)
 - 21" Brown (#HNKNBR)



#HNNM | 21", 24"

- Fine honeycomb nylon mesh
- Breathable, fine weave .
- Available in: • 21" White (#HNNMW) 24" White (#HNNMW24)
 - 21" Brown (#HNNMB))

Applications:

Food Processing



#HNPC | 21", 24"

- Soft spun bonded pleated polypropylene material
- Lightweight protection
- Available in:
 - 21" White (#HNPCW)
 - 24" White (#HNPCW24) 21" Blue (#HNPCB)





Applications:

Food Processing

#HNPP | 19", 21", 24"

- Bouffant style
- Soft spun bonded polypropylene material ٠
- Lightweight protection •
- Available in:
- 19" White (#HNPPW19)
- 21" White (#HNPPW) 24" White (#HNPPW24)

Applications:

Food Processing

Applications: Food Processing





#BCPP | 18"

- White
- Non-woven, mesh polypropylene beard coverLatex-free elastic edge
- Available lengths: 18"100 pcs/bag

Applications:

Food Service, Food Processing, Sanitation, Maintenance

EEPKLEEN®

Superiorglove





APRONS & SLEEVES

APRONS



#A4YPD6137 | ONE SIZE: L

- Yellow heavyweight 4 mil., disposable
- Polyethylene
- Neck loop
- Back ties
- Available size: 61"L x 37"W

+CFIA

Applications:

Meat packing, Food Processing, Laboratory, Commercial Fishing, Janitorial

#A8BV4835 ONE SIZE: LBlue 8 mil. thick, vinyl apron

- Easy-clean plain edges
- Reinforced grommets
- Resistant to chemicals, detergents, oils and fats
- Available size: 38"L x 35"W

+CFIA

Applications:

Food Processing, Laboratory, Commercial Fishing







#AP4838BP | ONE SIZE: L

- Yellow 14 mil., PVC apron
- Elasticized neck and waist strap
- Double-layer midsection
- Reinforced grommets
- Available size: 48"L x 38"W



Applications:

Food Processing, Laboratory, Commercial Fishing



#SLSXB | 18", 21", 24"

- Composite 13-gauge fiber blend
- These gloves are treated with Ultra-Fresh to achieve 99.9% antimicrobial status
- Fully launderable; sleeves retain shape, size and antimicrobial properties wash after wash



AVAILABLE WITHOUT THUMBHOLE (With Metal Clip)

#SLSXB18MC	18"	5
#SLSXB21MC	21"	5

Stocked	Item
Stocked	Item

One Size: L One Size: L

- Metal clip attachment at bicep
- NOT for spark and flame applications
- FDA and CFIA compliant

Applications:

Meat Processing (Boning, Carving), General Safety

AVAILABLE WITH THUMBHOLE (With Metal Clip)

#SLSXB18TMC 18"

One Size: L

AVAILABLE WITH STAYZ-UP[™] ARMBANDS

#SLSXB24	24"	Stocked Item	M-XL





#SL8BV18E | ONE SIZE: L

- Heat-sealed elastic at both ends for a secure fit
- Vinyl has an excellent abrasion resistance
- · Easily sanitized for reuse using three-sink method

• Length: 18"



Stocked Item

#SLPD16E ONE SIZE: L

- .68 mil polyethylene
- Heat-sealed elastic openings at wrist and bicep
- Disposable
- Length: 16"
- Also available in blue #SLPD16EB



Applications:

Food Processing, General Food Preparation



Applications: Food Handling, General Food Preparation



PRODUCT TESTING

Whether you're plunging your hand into the Atlantic Ocean, tightening a bolt on an oil rig, or reaching for a sharp piece of metal, the last thing on your mind should be: Are my gloves going to protect me? When you're out doing your job, you should be confident that your gloves can do theirs. The last place you want to be testing the efficacy of your gloves is on the job.

At Superior Glove, we test our gloves using the latest testing standards and state-of-the-art equipment. When you pick up a pair of Superior gloves, you can be confident that the protection you're promised is the protection you're getting.

In our in-house testing lab, we have the equipment required to test our gloves' ability to protect your hands against the following hazards:



CUT TEST

A glove's ability to protect against cuts and lacerations is tested using the ASTM F1790 / F1790M standard.



IMPACT TEST

A glove's ability to protect hands against impact injuries is tested using the ANSI / ISEA 138 standard.

THERMAL TESTS:

Cold – A glove's ability to keep hands warm is measured under humidity, wind chills, and extreme temperatures of up to -45°F.



Heat – A glove's ability to protect hands from heat is tested using ASTM F1060-18.



When it comes time to get to work, you can be confident doing your job knowing that we've done ours.



ABRASION TEST

A glove's ability to protect hands against injury from abrasions is tested using the ASTM D3389-94 standard.



PUNCTURE TEST

A glove's ability to protect hands against puncture injuries is tested using the EN 388 standard.

GLOVE LAUNDERING:

Buying Superior gloves is an investment - an investment in your employees' safety and quality. Our gloves are designed and built to out-perform and out-last the competition – but you can get even more out of your investment.

GUIDELINES

For a professional clean, our customer service representatives can recommend the best launderers in your area. If you would rather wash your gloves yourself, keep in mind that different materials require different treatments. The following are general guidelines for laundering different materials that you can use to extend the useful life of your gloves.





 Dyneema[®] and TenActiv[™] can be washed, dry cleaned, or bleached, all without affecting the materials' specific properties; you may wash and re-use the gloves many times as standard detergents, ammonium, sodium hydroxides, and hydrochloric acids are not known to affect the performance of the fiber

Washing:

- 1. Wash in cold water of 104°F/40°C or less only
- 2. Tumble dry with low or no heat

One limitation of fibers such as these is hot temperatures – the fibers will not withstand temperatures (wet or dry) over 291°F/144°C



KEVLAR® GLOVES

- The cut-resistant qualities of Kevlar[®] are inherent and remain unchanged over the life of the glove
- Kevlar[®] can be washed over and over without any effect on shrinkage, weight loss, or changes in tensile strength

Detergent Wash:

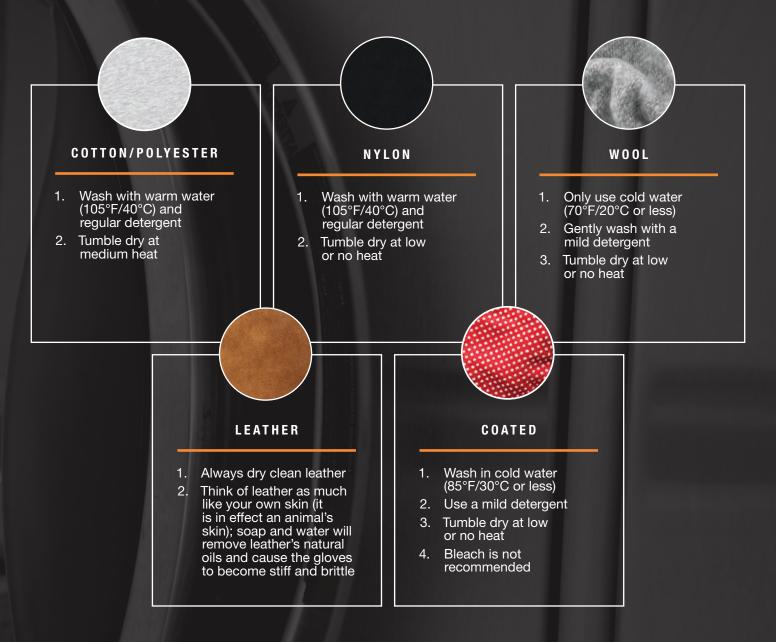
- Use approximately five pounds of commercial laundry soap or detergent per 100 pounds of Kevlar[®]
- 2. Wash in hot water (170°F/75°C)
- 3. Wash for 20 minutes
- 4. Rinse with hot water
- 5. If necessary, repeat steps 3 and 4
- 6. Rinse in cold water
- 7. Tumble dry for 35 minutes at 155°F/70°C

Dry Clean:

- 1. Pre-wash using perchloroethylene for 5 minutes
- 2. Drain
- Wash for 20 minutes using perchloroethylene and twelve ounces of anionic surfactant per 100 pounds of Kevlar[®]
- 4. Tumble dry at 140°F/60°C or less

While resistant to many chemicals and solvents, Kevlar[®] must never be bleached (oxygen 'bleach' can be used in place of chlorine bleach)

OTHER MATERIALS



COST SAVINGS

If you're not laundering your gloves, you could be missing out on tremendous cost savings. If you're using gloves made from high-quality leather, TenActiv[™], Dyneema[®], or Kevlar[®], laundering your gloves can significantly increase their useful life and result in substantial cost savings without impeding performance.

GUIDE TO **ANSI CUT LEVELS** WHICH ANSI LEVEL DO I CHOOSE?



200-499 GRAMS TO CUT

Light cut hazards:

Material handling, small parts assembly with sharp edges, packaging, warehouse, general purpose, forestry, construction



500-999 GRAMS TO CUT

Light/medium cut hazards:

Material handling, small parts assembly with sharp edges, packaging, warehouse, general purpose, forestry, construction, pulp & paper, automotive assembly



1000-1499 GRAMS TO CUT

Light/medium cut hazards:

Material handling, small parts assembly with sharp edges, packaging, warehouse, general purpose, forestry, construction, pulp & paper, automotive assembly



1500-2199 GRAMS TO CUT

Medium cut hazards:

Appliance manufacturing, bottle and light glass handling, canning, drywalling, electrical, carpet installation, HVAC, pulp & paper, automotive assembly, metal fabrication, metal handling, packagiing, warehouse, aerospace industry, food prep/processing



2200-2999 GRAMS TO CUT

Medium/heavy cut hazards:

Appliance manufacturing, bottle and light glass handling, canning, drywalling, electrical, carpet installation, HVAC, pulp & paper, automotive assembly, metal fabrication, metal handling, packagiing, warehouse, aerospace industry, food prep/processing



3000-3999 GRAMS TO CUT

High cut hazards:

Metal stamping, metal recycling, pulp & paper (changing slitter blades), automotive assembly, metal fabrication, sharp metal stampings, glass manufacturing, window manufacturing, recycling plant sorting, HVAC, food prep/processing, meat processing, aerospace industry



4000-4999 GRAMS TO CUT

High cut hazards:

Metal stamping, metal recycling, pulp & paper (changing slitter blades), automotive assembly, metal fabrication, sharp metal stampings, glass manufacturing, window manufacturing, recycling plant sorting, HVAC, food prep/processing, meat processing, aerospace industry



5000-5999 GRAMS TO CUT

High cut hazards:

Metal stamping, metal recycling, pulp & paper (changing slitter blades), automotive assembly, metal fabrication, sharp metal stampings, glass manufacturing, window manufacturing, recycling plant sorting, HVAC, food prep/processing, meat processing, aerospace industry



6000+ GRAMS TO CUT

High cut hazards:

Appliance manufacturing, bottle and light glass handling, canning, drywalling, electrical, carpet installation, HVAC, pulp & paper, automotive assembly, metal fabrication, metal handling, packaging, warehouse, aerospace industry, food prep/processing

* IN THE UNITED STATES, ANSI IS ESSENTIALLY THE ONLY RATING CONSIDERED



GLOVE SIZING GUIDE

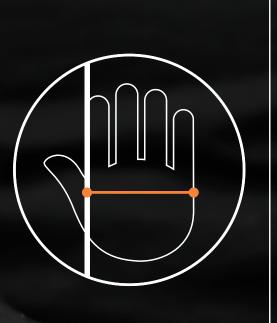
A proper fit is extremely important. An uncomfortable fit causes hand fatigue and ultimately could lead to a potential workplace hazard.

Measure the width of your hand from the base of your first finger and across your knuckles.

5 / 2XS 50 mm / 2 inches 6 / XS 63 mm / 2.5 inches 7/S 75 mm / 3 inches 88 mm / 3.5 inches 8 / M

101
113
126
140

mm / 4 inches mm / 4.5 inches mm / 5 inches mm / 5.5 inches



SLEEVE SIZING GUIDE

To find the best fit, measure the circumference of your bicep and choose sizing according to the chart below.

Sleeves come in multiple lengths.

2XS	250 mm / 9.75 inches	
XS	260 mm / 10.25 inches	
S	265 mm / 10.5 inches	
М	280 mm / 11 inches	

L XL

For a more natural fit, sleeves come in a tapered version which provide better comfort and staving

power. Tapered sleeves are designed to fit the contours

of your arm and won't lose shape due to stretching.

- 2XL
- 295 mm / 11.75 inches 370 mm / 14.5 inches 450 mm / 17.5 inches

TAPERED **NON-TAPERED**



Platinum member





WHILE ON

i O

1 110

superiorglove

*superior*glove.com | 1.800.265.7617



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