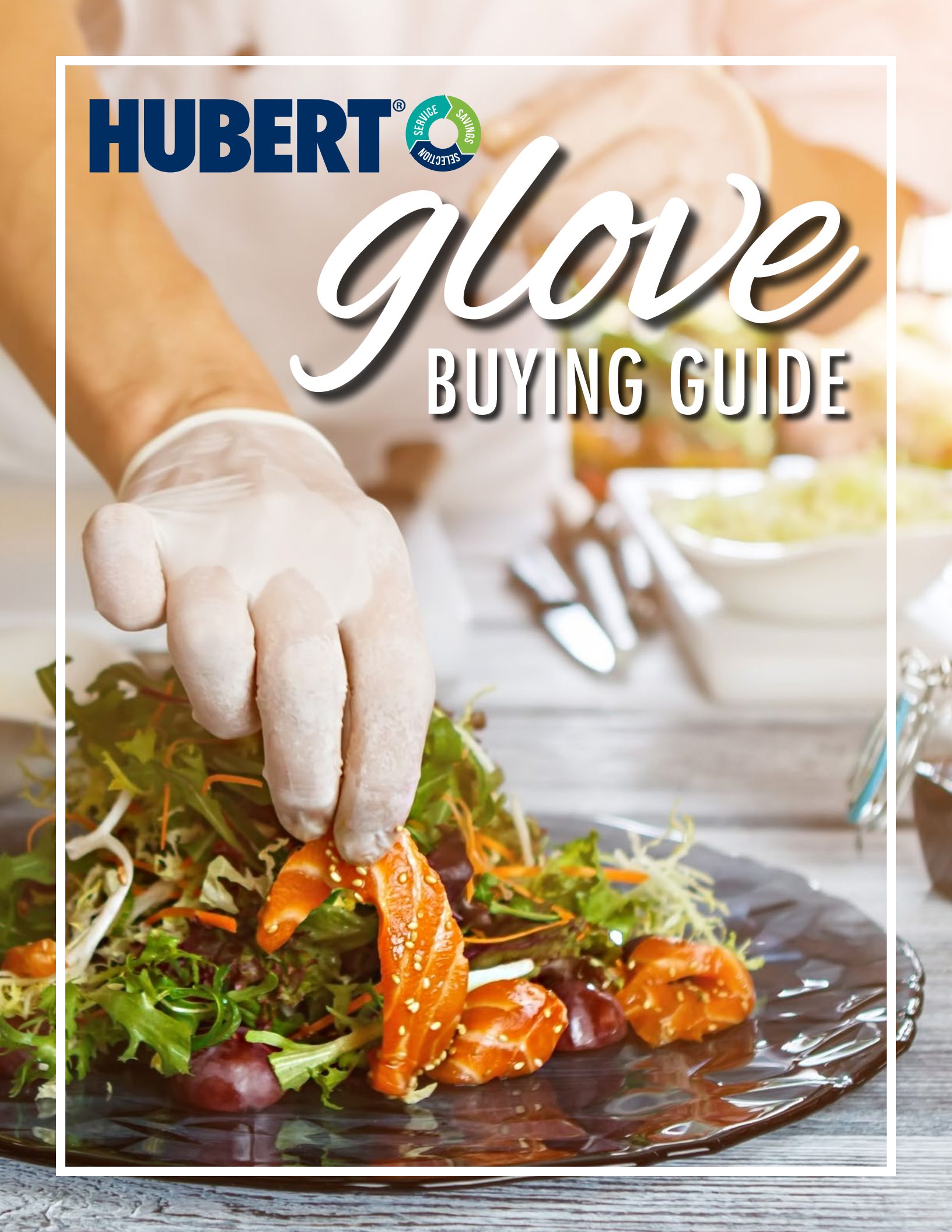


HUBERT®



glove

BUYING GUIDE





PROTECT + SERVE

From receiving food to preparing and serving, safety and food service go hand in hand. With this guide, you can easily review and choose hand protection for every aspect of your business. In each section of this guide—Disposable, Heat Resistant, Cut Resistant, Cleaning and Work—you'll find valuable information about materials, sizing and more. Hubert is here to help you protect your most valuable assets, so you can focus on the food.

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DISPOSABLE

They're disposable, yet often indispensable. When used correctly, disposable gloves can boost the perception of cleanliness, assist in the prevention of cross-contamination, and support compliance with health code standards. To maximize your investment and efficiency for your team, use the chart to identify the best material for the tasks at hand.



Latex, nitrile and vinyl disposable gloves are available as powdered or powder-free options.

MATERIAL	COMMON APPLICATIONS	FEATURES/ADVANTAGES	DISADVANTAGES
Polyethylene	<ul style="list-style-type: none"> • Sandwich making • Deli counter service • Food sampling 	Inexpensive hygienic solution. Poly gloves are easily removed, making them ideal for when one person is prepping food and working a cash register.	The loose fit is not ideal for someone who is dedicated to prepping large volumes of food.
Nitrile	<ul style="list-style-type: none"> • Handling raw meat, poultry, fruit 	Durable and resistant to chemicals and animal fats. Providing a tighter fit than poly gloves, these are better for high volume food prep.	With poorer flexibility than vinyl, these can be more difficult to remove than poly gloves. Not ideal for operations where the same person preps food and works a cash register. More expensive than vinyl and latex.
Vinyl	<ul style="list-style-type: none"> • Food preparation • Cooking • Dishwashing 	Offers more flexibility and a better fit than poly gloves. They provide some protection against heat and tend to be less expensive than nitrile.	Less resistant to chemicals and not as form-fitting as nitrile.
Latex	<ul style="list-style-type: none"> • Dishwashing • Food preparation • Cooking 	This is the most elastic, resilient and consistent fitting material.	An increasing number of people are allergic to latex. These do not offer the same level of chemical resistance as nitrile.



STORAGE + SHELF LIFE

To maximize the shelf life of disposable gloves, store them in their original packaging and in a well-ventilated area where they are not exposed to dust, moisture, direct sunlight or extreme temperatures. When stored properly, disposable gloves are typically safe to use for five years after their manufacture date.

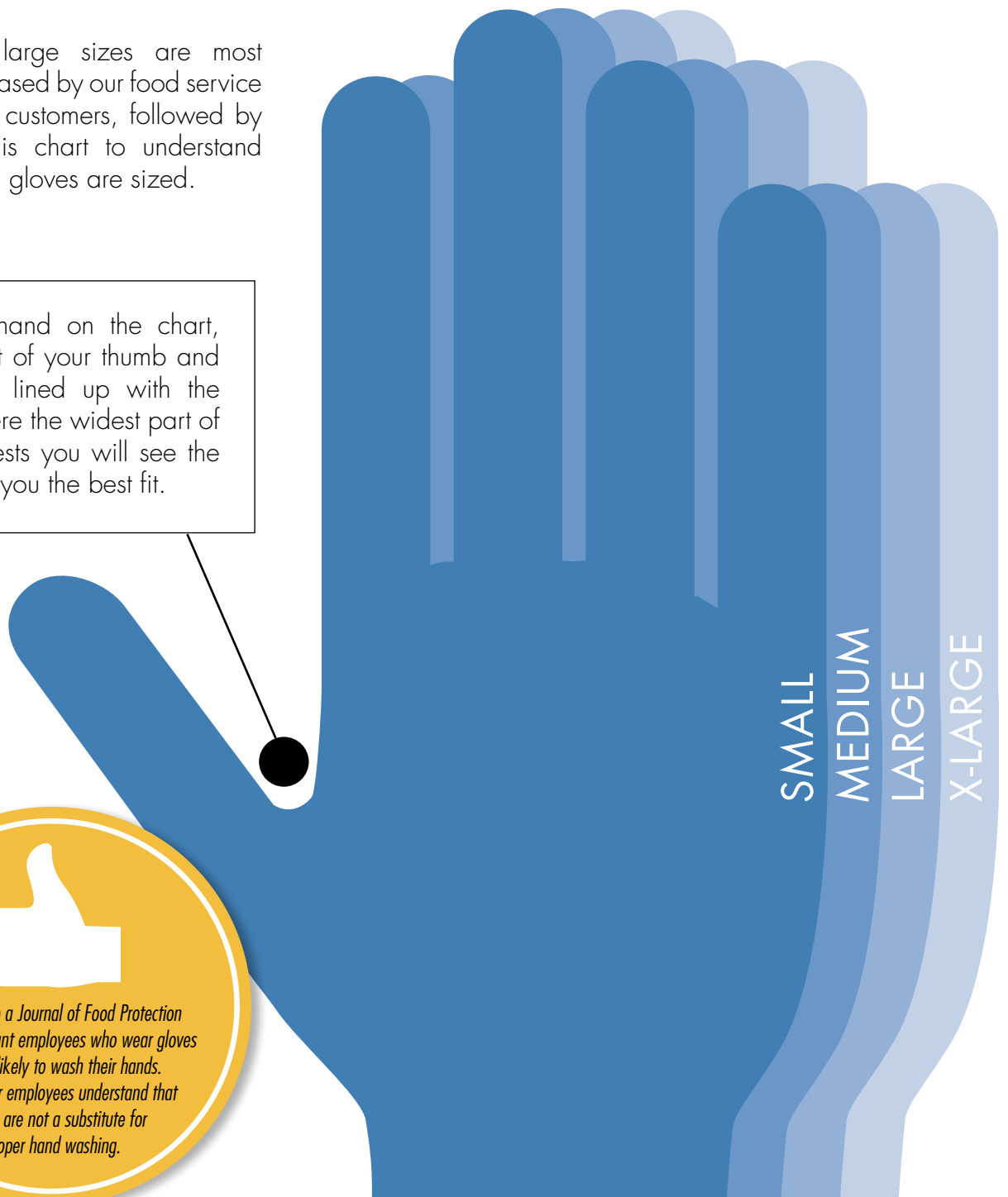
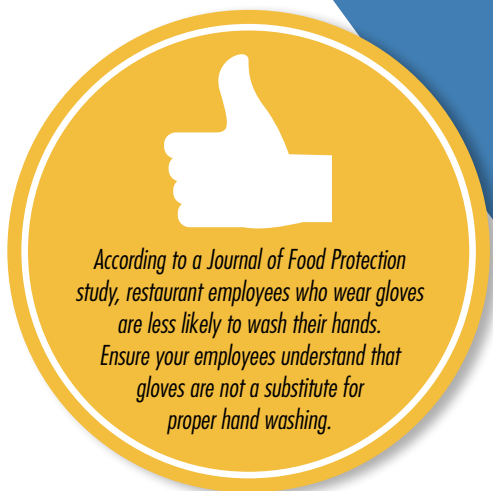
Over an extended period of time, disposable gloves will eventually deteriorate and become unsafe. Do not use gloves that:

- Easily tear or crack when putting them on
- Appear discolored
- Have changed in texture

DISPOSABLE GLOVE SIZING

Medium and large sizes are most frequently purchased by our food service and food retail customers, followed by x-large. Use this chart to understand how disposable gloves are sized.

Place your hand on the chart, with the joint of your thumb and index finger lined up with the outline. Where the widest part of your hand rests you will see the size offering you the best fit.



CHANGING YOUR GLOVES



WHEN TO CHANGE GLOVES

Disposable gloves are intended to be used and discarded frequently. In fact, it is recommended that you change them during each of these scenarios.

- Each time you begin a new task
- When they become soiled
- When handling different food groups
- During breaks
- After coughing or sneezing

THE RIGHT WAY TO CHANGE GLOVES

Disposable gloves are most likely to tear when they are not put on properly. Follow these pointers for best results.

1. Gently open the glove at the cuff.
2. Pull them on by tugging at the palm, where the glove is strongest.

Removing gloves presents the potential for contamination. To avoid this, use these steps.

1. Pull the first glove off your hand so it becomes inside out, trapping contaminants inside.
2. Place the first glove in the palm of your second hand, and pull that glove off the same way.

HEAT RESISTANT

There's more than meets the eye when it comes to heat resistant gloves or mitts. A variety of styles, materials and features offer varying degrees of comfort and protection. Use the chart below to identify the styles you need to handle the heat.



STYLE	COMMON APPLICATIONS	FEATURES/ADVANTAGES	DISADVANTAGES
Conventional Oven Mitt	Stovetop cooking with skillets and sauté pans	Typically the least expensive	More cumbersome than hot pads
Puppet Style Mitt	Baking and oven use, handling heavy items	Natural fit for better handling of hot pans	More cumbersome than hot pads
Oven Gloves	Baking and oven use	Finger separation offers better dexterity	Less protection than mitts, which are longer
Oven Sleeves	Baking and oven use	Protects forearms from hot spatters	Must be used with an oven mitt, glove or hot pad
Hot Pads	Stovetop cooking	Versatile and inexpensive	Does not offer full hand protection
Fryer/Steam Gloves	Operating deep fryers, hot food lines and changing pans in steam tables	Seam-sealed to prevent injuries from hot water, steam or oil	Can be bulky and have a higher price point



SEAM-SEALED UTILITY GLOVES

For handling heated situations where steam, hot oil, or chemicals may be present, it's important to use a water-tight glove. A steam resistant glove may protect in exposure up to 225° F, while a fryer glove will protect hands from exposure up to 450° F.



FLAME RESISTANT GLOVES

If you need hand protection for working with open flames, look for gloves that are specifically noted as flame resistant. These are typically constructed from Nomex.

MATERIALS USED IN HEAT RESISTANT GLOVES



NEOPRENE

This synthetic rubber offers superior resistance to oil and exposure to weather.

NOMEX

This fire-resistant material is worn by firefighters and offers superior heat protection and grip.

COTTON

Removable cotton liners provide an additional layer of sanitation and can be easily laundered.

SILICONE

With a ribbed texture, silicone gloves can offer better grip and superior heat resistance. They may also be dishwasher safe.

HEAT RESISTANT FEATURES + CONSIDERATIONS

COLOR-CODED

Color-coded gloves and mitts help prevent cross-contamination and are essential for an allergen aware kitchen.

SIZING

Gloves or mitts 15 to 18 inches long will suffice for most kitchen tasks, although options are available up to 24 inches long. While mitts are generally one size fits all, some glove varieties offer a range of sizes for maximum dexterity.

CARE + STORAGE

Some professionals prefer mitts or gloves with an embedded magnet to hang them on appliances. Removable liners can offer an additional level of sanitation. Always consult the product description before laundering in a dishwasher or washing machine.

SAFETY CERTIFICATIONS

CE (Conformité Européenne) is certification required in Europe to ensure products have been tested. Some brands have earned NSF certification. While it's not a requirement to have gloves NSF certified, the label does signify gloves that have met rigorous standards for heat resistance, durability with washing, and other factors.



Workers under the age of 25 are particularly prone to injuries in the workplace. Close the gap on inexperience with training on common hand hazards and expectations for glove use.

CUT RESISTANT

Knives, slicers and even broken glassware all expose employees to risk of lacerations and punctures. Cut back on workplace injuries by choosing task-specific gloves that provide the right level of protection without compromising too much dexterity and comfort. This section will help you identify the right materials, gauge and sizes to outfit your staff with cut resistant gloves.



MATERIAL	COMMON APPLICATIONS	FEATURES/ADVANTAGES	ANSI LEVEL*
Spectra	<ul style="list-style-type: none">• Light food prep such as slicing fruit and vegetables• Food processing	<ul style="list-style-type: none">• Maintains cut resistance even when wet• Lightweight, comfortable	A3-5
Dyneema	<ul style="list-style-type: none">• Chopping thicker foods that require more force• Operating slicers	<ul style="list-style-type: none">• Superior protection in high heat• Easy to launder	A4-5
Stainless Steel	<ul style="list-style-type: none">• Butchery	<ul style="list-style-type: none">• Offers the maximum protection available	A5

*ANSI Levels vary depending on blend of materials.

GAUGE

Put simply, the higher the gauge, the thinner and more form-fitting the glove. This can be an important determination in how practical it will be to wear a glove for particular kitchen tasks.

NEW ANSI LEVELS

ANSI, the accepted standard in the U.S., provided new classification levels, and a new testing method, in 2016. Cut resistant gloves are classified (A1 through A9) by measuring the weight (in grams) required to cut through them, with level A9 offering the greatest level of hand protection. Gloves manufactured for the food service industry are typically A5 or lower.

CUT GLOVE CARE

3 STEPS FOR CUT GLOVE MAINTENANCE

1. Inspect gloves before and after each use. Always discard damaged gloves.
2. Wash glove surface with warm, soapy water and rinse thoroughly.
3. Use a sanitizing solution and hang dry.

DAMAGE = DISCARD

You can expect a cut resistant glove to last up to six months when used and maintained properly. Look for these signs of damage, daily:

- Soil or stains that can't be removed
- Changes in color or texture
- Holes of any size (**HINT:** look closely between fingers and at the tips)

A glove station provides a place for gloves to be stored – so employees always know where to locate them.



Some cut gloves may be machine washable. Always consult the manufacturer's instructions.

CUT GLOVE SIZING



According to the National Safety Council, a single hand laceration can cost over \$12,000 in direct and related costs. The cost can skyrocket to \$70,000 if a tendon has been severed.

Most workers will wear a small or medium cut resistant glove, but it's extremely important to get it right. Workers who do not have a well-fitting glove are more likely to skip wearing it, creating serious liability to themselves and your business.

With fingers together, align your hand where indicated on the left. Then, identify the size shown at the intersection of the dotted line and the right side of your index finger.

KEEP FINGERS TOGETHER

BOTTOM OF PALM SHOULD REST HERE

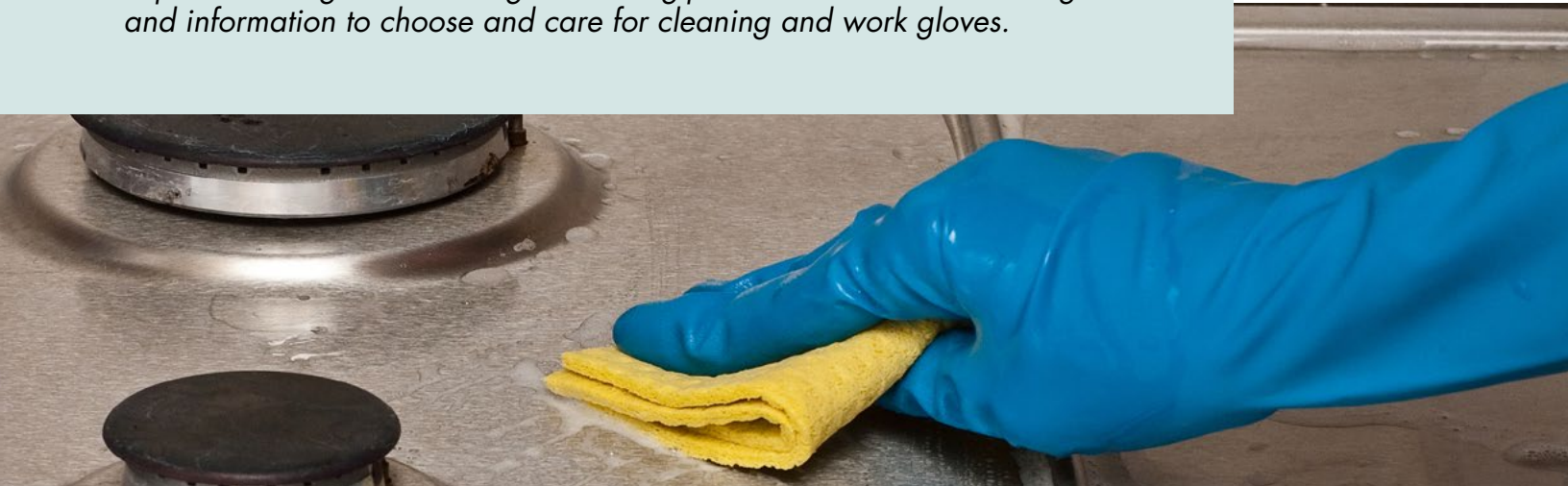
TRYING THEM ON?

There are a couple rules of thumb you should keep in mind.

1. Make sure fingertips go all the way to the ends.
If your fingertips don't reach, the glove is too large.
2. Choose a snug fit, but not tight or uncomfortable.

CLEANING+WORK

Many backroom tasks call for a layer of hand protection. Cleaning and work gloves can protect workers from hot water, chemicals and other elements of exposure during warewashing or cleaning procedures. Use the following chart and information to choose and care for cleaning and work gloves.



MATERIAL	COMMON APPLICATIONS	FEATURES/ADVANTAGES	DISADVANTAGES
Nitrile	Cleaning and warewashing	Strong resistance to chemicals and some resistance to punctures. A great option for people with latex allergy.	Can be more expensive than other materials.
Rubber	Cleaning and warewashing	Protection against hot water and some acidic solutions.	Anyone with a latex allergy cannot use rubber gloves, as latex comes from the rubber tree.
Latex	Cleaning and warewashing	Comfortable while providing an optimal barrier against puncturing and biological contaminants.	Not permitted for food service use in some states because of latex allergies.
Knit	Unpacking boxes and stocking shelves	Keeps hands clean and protects against abrasions and minor cuts.	Does not offer full cut protection so should not be used as a cut resistant glove.
Leather	Stocking freezers	Offers more protection against cuts and abrasions than cotton gloves; also provides some resistance to temperature.	Does not offer full cut, heat or cold protection so should not be used as a cut glove or for thermal protection.

FEATURES + CONSIDERATIONS

THICKNESS

The thicker the glove, the more protection it will offer.

LINER

Some gloves include a flock lining, which can help absorb sweat during use, making for a more comfortable experience.

WASH + CARE

Always follow the manufacturer's instructions for best results.

ALLERGY

For the protection and comfort of workers with latex sensitivity, look for latex-free vinyl or nitrile gloves.



OSHA estimates that hand injuries cost the foodservice industry about \$300 million a year in workers' compensation costs and lost work time.



my experience...

Our purpose is to help you be successful. Hubert is a worldwide industry leader for food merchandising and food service equipment and supplies. Our inventory of 32,000 items includes tableware, décor and signage as well as back of house basics such as cookware, food storage and much more.

Why Choose Hubert?



SERVICE

We share our experience—more than 70 years in the making—with our customers. Just give us a call or chat with us online for help choosing the products you need.



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Our commitment is providing cost effective solutions so you can profitably grow your business. You'll find thousands of frequently used items at competitive prices, as well as our private label HUBERT® Brand quality products, that are priced up to 50% less than national brands.



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More than 32,000 products are in stock and ready to ship from our warehouses. Each year we travel the world to uncover ideas, trends, and thousands of new items to help your business grow.

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