

Item No.
L3014

NEW

Maximum Grip, Chlorine Treated **LATEX CANNING** Gloves

FUNCTIONAL BENEFITS:

Excellent grip, even in soapy water

Thinner for greater touch sensitivity

Available in blue for easier identification during food processing

CFIA approved

APPLICATIONS:

Food Handling

Laboratory

Pharmaceutical



L3014

Maximum Grip, Chlorine Treated Latex Canning Gloves

We've added a new glove to our line of natural latex canners. The L3014 is manufactured in a completely different manner than all other latex canner gloves before them. Normally, they are processed in a chlorine bath after coming off the form, in order to give them a smooth finish for ease of donning. Our new latex canners are treated with chlorine while still on the hand form, which means that the inside is silky smooth for easy on and off, while the outside surface retains an outstanding grip that is untouched by the chlorine. This grip is even effective in soapy dishwater. They have to be tried to be believed. At just 0.014" thick, they offer improved touch sensitivity and comfort, while providing good tear and puncture resistance. The blue color allows for easy identification of any pieces that come away during food processing. All latex canners are CFIA approved for food handling.

At just 0.014" thick, they offer improved touch sensitivity



L3014

12" long, 0.014" thick, CFIA Approved for food handling, blue
Available in sizes 7, 8, 9, 10



Engineered hand protection for every industry™

For Ordering Info or Questions:

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