



SKU	NAME	SIZE	COLOR
SG10	Dyneema® Cut Resistant Glove	S-XL	White, Blue, Green, Red, Yellow
PBS301	Cut-Resistant Butcher Glove	XS-XL	White
DFG1000	D-Flex® Cut-Resistant Glove	S-XL	White
MGA515	Stainless Steel Mesh Glove	XS-XL	Stainless Steel
I000	Oyster Shucking Glove		Yellow
KK401	Klever Kutter Carton Opener		Red, Yellow, White

Chopping, slicing, dicing, cutting, butchering, fileting, and shucking.



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No matter how you slice it, serious tasks require serious protection.

The most versatile utensils in the kitchen are also the most vulnerable. Everything that comes out of the kitchen is produced by hand. Highly trained, professional hands that are valuable to your enterprise.

The kitchen is the place where culinary masterpieces are created. It's also a high risk environment where accidents happen. Sharp knives that are the tools of the trade carry risks. Nearly 40% of the accidents that happen in kitchens are due to cuts and punctures. And a single accident can cost your business thousands of dollars in direct and indirect costs.

San Jamar offers a full line of high-performance, cut-resistant gloves that cover virtually any food task. And keeps hands safer.

Making sense of cut-level ratings

When you're matching the glove to the task, look at the ANSI ratings. They range from Level 0 to Level 5, with Level 5 providing the highest resistance. ANSI cut ratings are governed by ASTM testing method F1790-97. The rating is based on how resistant to cuts a material is under specific loads, measured in grams:

- ANSI cut level 0 < 200g
- ANSI cut level 1 > 200g
- ANSI cut level 2 > 500g
- ANSI cut level 3 > 1000g
- ANSI cut level 4 > 1500g
- ANSI cut level 5 > 3500g



Dyeema® Cut-Resistant Glove

The most versatile glove in your kitchen. Constructed of high-performance Dyeema® for excellent comfort and protection.

- ANSI Level 5 cut protection
- Ambidextrous
- 10 gauge glove
- Available in HACCP compliant colors to help avoid cross-contamination: White for general cut prep use; Blue for fish prep; Red for raw meat; Green for produce; Yellow for raw poultry.
- Machine washable
- In compliance with 21CFR, 170-199
- CE and FDA compliant

*Dyneema is a registered trademark of Royal DSM



Cut-Resistant Butcher Glove

- Superior protection matched with dexterity and comfort.
- Made of 10 gauge seamless knit, tough stainless steel and cut-resistant nylon cord. Includes separate cotton liner.
- Anti-microbial
- Ambidextrous
- Machine washable CE compliant stainless steel fiber: "Aegis" technology prevents wire breakage.
- Color band indicates size for simplified use.
- Tested in accordance with ASTM Spec 177.20
- Meets OSHA standard 29CFR 1910.132-138
- Available in ANSI cut level 4
- Available in sizes XS-XL



D-Flex® Cut-Resistant Glove

The best value in hand protection.

- 10-gauge seamless Dynema® knit
- Level 4 cut protection
- 21CFR, 170-199 compliant
- Machine washable
- Available in sizes S – XL



Stainless Steel Mesh Glove

- Heavy-duty protection for extremely sharp knives.
- Lightweight, machine-washable stainless steel mesh.
- Ambidextrous
- Adjustable wrist strap
- Great for deboning



Oyster Shucking Glove

Sticky when wet. The glove that gives you a great grip, wet or dry.

- The heavy-duty latex palm coating for maximum cut protection and an excellent grip.
- Liquid proof
- Cotton flock inside absorbs perspiration and moisture for extra comfort
- Easy to clean – machine washable



Klever Kutter™ Carton Opener

Prevents costly cut injuries and damage to the contents of cartons. Its patented design features a recessed blade, which allows only a minimal portion of the blade to penetrate the carton surface. The dual stainless steel blade lasts twice as long as typical single blade cutters.

- Eliminate the need to change blades
- Distinct ergonomic contour fits perfectly in any hand.
- Simple design allows for easy storage and maximum accessibility while the high visibility color makes it easy to find in cluttered work environments.
- NSF Listed and dishwasher safe.