

AFFEX® | THE RIGHT GLOVE, FOR THE RIGHT TASK, AT THE RIGHT PRICE



STRETCH HYBRID GLOVES	GENERAL PURPOSE VINYL GLOVES	VINYL GLOVES	LATEX GLOVES	THIN NITRILE GLOVES
<ul style="list-style-type: none"> • Fit is tight, allowing users to complete more detailed and precise tasks • Diamond pattern embossing increases grip, reducing slipping and improving speed • Is a quality, cost-effective alternative to other tight-fitting gloves • By sizing down, users receive a second-skin fit 	<ul style="list-style-type: none"> • Offers a cost-effective, tight glove design for a variety of tasks • Offers more a durable and form-fitting design than loose-fit poly gloves • Can be used for general purpose and foodservice environments • Ideal for tasks that require less frequent gloves changes and handling hot foods 	<ul style="list-style-type: none"> • Form-fitting design that improves dexterity, efficiency and speed • More durable material allows users to wear for longer periods of time • May be used to handle hot foods like sandwiches and hot dogs • Can be used as an alternative to latex gloves for reduced allergy risks 	<ul style="list-style-type: none"> • Highly elastic material increases comfort and reduces hand fatigue • Exceptional flexibility makes it easier for users to move and improves overall precision • Increased durability ideal for high-skill tasks and for use over longer periods of time • May be used to handle hot foods like sandwiches and hot dogs 	<ul style="list-style-type: none"> • Barely-there fit that is very soft and lightweight, but still durable • Exceptionally flexible material that offers comfort and high touch sensitivity • Lightweight material ideal for completing quick, repetitive tasks for longer periods of time • Can be used to handle and prep food around moderate heat
TYPICAL USES				
<ul style="list-style-type: none"> • As a cost-effective tight fitting glove • Light to medium-duty foodservice tasks • Detailed decorating, plating and garnishing • Pre-portioning or handling ready-to-eat food 	<ul style="list-style-type: none"> • As a form-fitting latex alternative • Medium-duty foodservice tasks • To prevent cross-contamination using color coding • General use in food handling 	<ul style="list-style-type: none"> • Everyday cleaning • Temperature protection • Food Preparation • Simple contamination protection 	<ul style="list-style-type: none"> • Personal protection • For food prep, with infrequent glove changes • General housekeeping tasks • Industrial or assembly areas 	<ul style="list-style-type: none"> • Quick, repetitive food prep • Handling acidic foods • Personal protection • Chopping, slicing
SEGMENTS				
<ul style="list-style-type: none"> • Delis • Commissaries • Restaurant • Push Cart Vendors • Food and Beverage processing 	<ul style="list-style-type: none"> • Cafeteria & Schools • Concession stands • Hospitality • Quick service • Wine & Sports bar 	<ul style="list-style-type: none"> • Bar & Grill • Bistro & Diner • Building Service Contractors • Custodial/Janitorial • Sub/burger chains 	<ul style="list-style-type: none"> • Catering • First responders • Floor Restoration • Pizzerias • Industrial/Manufacturing 	<ul style="list-style-type: none"> • Hospitality • Industrial/Manufacturing • Paint application • Prisons • Food Trucks