

Slyder®

PATENT US 9,888,733B2

**RADIANT HEAT & LIQUID
PROOF UP TO 450° F**



A Glove Designed for Commercial Kitchen Chicken Rotisseries

A reinforced thumb area that provides protection and unrivaled durability. Slyder Gloves are designed especially for the worker removing rotisserie chickens from the skewer.

OUR SLYDER FEATURES:

- Black neoprene shell with etched finish
- Double cotton jersey liner
- Withstands radiant temperatures up to 450° F
- Not recommended for open flame contact
- Patented thumb area is reinforced with green wear indicator patch
- 17" length available
- Available Sizes: Medium and Large
- Meets 21 CFR Parts 170-199
- Fully liquid proof
- Treated with Sanitized® Actifresh to reduce bacterial and fungal buildup



DATA SPECIFICATIONS

RAW MATERIAL SURFACE:	100% Polychloroprene (Neoprene)
RAW MATERIAL LINER:	100% Heavy Cotton Double Jersey
COLOR:	Black
SURFACE GRIP PATTERN:	Etched Rough Finish
GLOVE SIZE:	Medium and Large
LENGTH:	17" (Inches)
CUFF:	Straight Cuff with Sewn in Hang Loop
STORAGE:	Store Dry and Cool sheltered from Direct Sunlight

QUALITY ASSURANCE

MANUFACTURER QUALITY ASSURANCE PRACTICES: Complex Design CE Certified

QUALITY ASSURANCE

ABRASION RESISTANCE:	LEVEL 3	CUT RESISTANCE:	LEVEL 1
TEAR RESISTANCE:	LEVEL 2	PUNCTURE RESISTANCE:	LEVEL 1

PACKAGED:

1 PAIR PER POLYBAG / 12 PAIRS PER INNER CARTON

2 INNER CARTONS PER CASE / 24 PAIRS PER MASTER CARTON

