

San Jamar

555 Koopman Lane
Elkhorn, Wisconsin 53121
USA

T: +1.262.723.6133
F: +1.262.723.4204
info@sanjamar.com
www.sanjamar.com

Canada

3300 Bloor Street West
Center Tower, 11th Floor
Suite 3140

Toronto, ON M8X 2X3
CANADA
T: +1 (262) 723.6133
F: +1 (262) 723.4204
Customer Care: (800) 248.9826
canada@sanjamar.com

Europe

Schoorstraat 26a, bus 1
2220 Heist op-den Berg
BELGIUM

T: +32 1522 8140
F: +32 1522 8148
emea@sanjamar.com

México

Av. Universidad #1377-701
Colonia Axotla CP 01030
Del. Alvaro Obregon
MEXICO, D.F.

T: +52 (55) 3626 0772
F: +52 (55) 5273 4495
mexico@sanjamar.com



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The HANDBOOK OF KITCHEN SAFETY



When accidents happen, what happens in your kitchen?

Ouch. \$@&#% Pans drop. Knives fall. Where's the first aid kit?

Suddenly, your kitchen staff is focused on treating an injury rather than serving your clientele.

One of the biggest impacts on productivity and unexpected costs is accidents. The cuts and burns that knock your staff off line, and many times can send them to the ER. Studies show that a single injury can result in over \$30,000 in direct and indirect cost, like lost time, medical costs, insurance costs and lost productivity. And that doesn't include hidden costs like food waste due to contamination and loss of customer goodwill.

Plus, an injury in the kitchen affects more than one person. People stop work to help, so the workflow and food prep is interrupted. Managers get involved. And then there's the distraction and curiosity factor that draws in other employees. If the injury is serious enough, you may even lose a valuable employee for several shifts.

Accidents may be one of the risks in operating kitchens. But it's a risk that you can easily and cost-effectively manage with a hand-safety program from San Jamar.



Steam Protection



Cold Protection



Flame Retardant



Heat Protection



Cut Protection



Chemical Protection



Where there's fire, there's also steam, hot oil and ovens.

Watch your cooking staff work. What's the most common item they use for hand protection?

Chances are, it's a towel. A dirty, damp towel. Sometimes, it may even be an apron, just because it's there. These offer minimal protection, at best, and up the risk for cross-contaminating the cooking and prep areas.

San Jamar offers a selection of quality mitts that handle the highest heat conditions, but are designed for comfort and machine washable for sanitary use.

The Cool Touch Flame from San Jamar is engineered to provide superior protection from the most extreme heat. Perfect for open flame environments.

Made with flame retardant Nomex® and Kevlar®. Protects hands from temperatures up to 535°F (280°C) for 30 seconds. Intermittent flame protection up to 900°F (482°C).

NSF Certified (P149 Class II)

BestGuard with WebGuard™ Plus oven mitts have a Kevlar WebGuard for extra durability and comfort. Fire retardant. Protects hands up to 450°F (232°C) for 30 seconds. Wipes clean with damp cloth.

Nomex® and Kevlar® are registered trademarks of Dupont.



Cool Touch™ Flame Oven Mitts



BestGuard® with WebGuard™ Plus Oven Mitts

Different kinds of heat require different kinds of hand protection.

Most oven mitts come in one-size-fits-all. But no single mitt works best for all the tasks in the kitchen. No matter what type of cooking, baking, frying, grilling, roasting or even cleaning you do in your kitchens, San Jamar has hand protection to keep staff working safely and efficiently.

Our full line multi-purpose gloves and hot pads, made from a variety of high quality materials, protect hands from the heat, steam and cold hazards in any kitchen, while providing the comfort and dexterity to get jobs done.

ULTIGRIPS

Multi-purpose gloves that protect hands from temperatures -109°F to 500°F (-78°C to 260°C) for 15 seconds; made of non-slip, textured material with Kevlar stitching for extra durability. WebGuard™ provides extra heat protection between your thumb and forefinger. Dishwasher safe.

TRIFLEX OVEN MITT

Heat protection designed with dexterity in mind.

- Heat protection up to 400°F (204°C) for up to 15 seconds
- Separate index finger for dial or push button use

BESTGRIP OVEN MITTS

Made of non-slip, textured material that is easy-to-clean and makes gripping easier. WebGuard provides extra durability and protection between your thumb and forefinger.

- Heat protection up to 500°F (260°C) for 60 seconds.



Ultigrips® Oven Mitts



Tri-Flex Oven Mitts



BestGrip™ Oven Mitts

When hand protection doesn't need to fit like a glove.

Some hardworking kitchens demand a more flexible approach to hand protection. Handles on pots and pans can pose a risk in the heat of the moment. San Jamar offers a complete selection of pot holder, pan grabbers and handle holders available in a variety of materials, from fire resistant Nomex and Kevlar to non-stick silicone coated cotton.



Handle Holder: BestGuard®



Handle Holder: Bestan®



Pot Holder: BestGuard® Tan



Pot Holder: BestGuard® Terry



Pan Grabber:
Baker's Pad with Wrist Strap



Pot Holder: Bestan®



Ultigrips® Hot Pads



Pot Holder: Round

Serious tasks require serious protection.

Chopping, slicing, dicing, cutting. Critical tasks in any kitchen. Also, some of the most hazardous.

Anyone who has worked in or near a food service kitchen has probably witnessed a cut or puncture injury. In fact, nearly 40% of all injuries in the kitchen are the result of cuts.

San Jamar has created a full line of cut protection gloves with various levels of cut-resistant ratings to cover virtually any food prep task, from butchering to shucking. These are designed for protection and flexibility, so cooks and chefs can work efficiently and comfortably without worry.

How cut-resistant rankings rank.

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 of weight applied.

- 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



A wide selection in cut protection.

DYNEEMA CUT-RESISTANT GLOVES

State-of-the-art Dyneema® material, 10-gauge, seamless knit glove. Color-coded to prevent cross-contamination: White for general cut prep use; Blue for fish prep; Red for raw meat; Green for produce; Yellow for raw poultry.

- Level 5 cut protection
- In compliance with 21 CFR, 170 - 199

D-FLEX CUT RESISTANT GLOVES

- 10-gauge seamless Dynema® knit for extra dexterity
- Level 4 cut protection
- 21 CFR, 170-199 compliant

CUT-RESISTANT BUTCHER GLOVE

- Machine washable
- Meets OSHA standard (29 CFR) 1910.132-138
- Tested in accordance with ASTM Spec 177.20
- "Aegis" technology prevents wire breakage after machine washing
- Level 4 cut protection

STAINLESS STEEL MESH GLOVE

Lightweight, machine washable stainless steel mesh for maximum protection.

OYSTER SHUCKING GLOVE

- Heavy-duty latex palm coating for maximum cut protection and firm grip
- Liquid proof
- Cotton lining
- Easy to clean

Dyneema® is a registered trademark of Royal DSM.



Dyneema® Cut-Resistant Gloves



D-Flex® Cut-Resistant Glove



Cut-Resistant Butcher Glove



Stainless Steel Mesh Glove



Oyster Shucking Glove

Top protection for down and dirty jobs.

Dishwashing. Sanitation. Harsh chemicals. Not the kinds of hazards you'd normally associate with top performing kitchens. But those are jobs that must be done. San Jamar covers the spectrum in hand protection for hot liquids and chemicals. Our wide range of gloves includes products that offer splash protection for nominal chemical exposure as well as protection for applications involving full chemical involvement.

Choose from Neoprene, PVC, Nitrile, Latex, and Rubber to meet your chemical protection needs.

NEOPRENE SHOULDER-LENGTH GLOVE

- Protects to 185°F (85°C)
- Seamless, one-piece construction

NITRILE/FLOCKED GLOVE

- Protects to 195°F (91°C)
- 15 mil

NEOPRENE GLOVE

- Protects to 200°F (93°C)
- Liquid proof

HEAVY-DUTY RUBBER GLOVE

- Protects to 185°F (85°C)
- Elbow length



Neoprene Shoulder-Length Glove



Nitrile/Flocked Glove



Neoprene Latex Glove



Heavy-Duty Rubber Glove

Hand protection should keep hands working.

Proper protection can also provide the fit, dexterity and comfort kitchen professionals need. All San Jamar hand safety products are designed and constructed with hand safety and kitchen productivity in mind. Mitts and gloves are easy to clean and made to last. So they meet your needs for sanitation, quality and value.

They have the high performance, extra protection features and flexibility that chefs and cooks need to help them function like clockwork in busy kitchens.

For more information on how to implement a complete hand safety program, and keep your kitchen cooking, talk to your San Jamar representative. And for more details on these and other smart food safety products, visit www.hand-safety.com

