



## Sabre – Lite Glove – M – Blue

**Variant code: 22-A655BLUM**

Stay safe without losing your edge. The **Sabre – Lite Glove** (Portwest A655) is the industry standard for professionals who require high-level protection without sacrificing the tactile precision needed for intricate tasks. Engineered for the food industry, glass handling, and precision assembly, this glove is as tough as it is flexible.

### Sabre – Lite Glove: Ultimate Cut Protection & Dexterity

The **Sabre – Lite** is a high-performance, **Level D cut-resistant** glove designed specifically for environments where sharp blades and high-risk materials are a daily reality. Unlike bulky traditional safety gloves, the Sabre – Lite utilises a **13-gauge seamless liner** crafted from a blend of HPPE, steel fibre, and polyester. This provides a "second skin" feel, allowing you to handle small components or sharp knives with total confidence.

#### Key Features

- **Superior Cut Resistance:** Rated **EN 388 Level D** and **ANSI Cut Level A5**, offering robust protection against lacerations and blade injuries.
- **Maximum Dexterity:** The lightweight 13-gauge knit ensures you maintain a high level of touch sensitivity and motor control.
- **Ambidextrous Design:** Fits either the left or right hand, reducing replacement costs and making it easy to grab and go.
- **Food Safe Certified:** CE foodsafe branding makes it the ideal choice for butchery, food processing, and commercial kitchens.
- **Low-Linting Construction:** Minimises the risk of product contamination, perfect for clean-room environments or sensitive assembly.
- **Hygienic & Reusable:** Fully machine washable up to **60°C**, ensuring long-term hygiene and durability.

## Technical Specifications

Feature	Details
<b>Material</b>	HPPE, Steel Fibre, Polyester
<b>Cut Level</b>	EN 388:2016 (Level D) / ANSI (A5)
<b>Gauge Standards</b>	13-Gauge Seamless Liner EN ISO 21420, EN 388, CE
<b>Washability</b>	Food Safe Machine Washable at 60°C
<b>Sizing</b>	Available in S, M, L, XL, XXL

## Pro-Tips & Maintenance

- **The "Single" Advantage:** These gloves are typically **sold singly**, not in pairs. This allows you to replace only the glove on your "holding hand" (the one most at risk) without wasting money on a pair.
- **Layering:** For maximum hygiene in food prep, wear a disposable nitrile glove over the Sabre – Lite to keep the fabric dry while maintaining cut protection.
- **Drying:** After washing at 60°C, always **air dry** your gloves. Avoid high-heat tumble drying, as it can degrade the high-performance fibres over time.
- **Inspection:** Check for "fuzzing" or loose threads. While the glove is durable, visible steel fibres poking through mean it's time for a replacement to ensure continued safety.

## Frequently Asked Questions (FAQ)

**Q: Can I use this glove for bone-in butchery? A:**

Yes. Its Level D rating is designed for high-pressure contact with sharp edges, making it excellent for deboning and precision cutting.

**Q: Is the glove puncture-resistant? A:** While it has a high **Tear Resistance (Level 4)**, it is primarily designed for *cut* resistance. It will protect against a sliding blade, but care should still be taken against direct stabs from needles or thin spikes.

**Q: Does it contain latex? A:** No, the Sabre – Lite is made from synthetic HPPE and steel fibres, making

it a safe choice for users with latex allergies.

**Q: Why is it called "Low-Linting"?** A: This means the fibres are tightly woven and treated so they don't shed. This is critical in food production or electronics assembly where stray fibres could ruin a product.

Property	Value
Colour	Blue
Size	Medium