



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 |
|-------------|------------------------------------|
| Material | HPPE, Steel Fibre, Polyester |
| Cut Level | EN 388:2016 (Level D) / ANSI (A5) |
| Gauge | 13-Gauge Seamless Liner |
| Standards | EN ISO 21420, EN 388, CE Food Safe |
| Washability | Machine Washable at 60°C |
| Sizing | 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 |