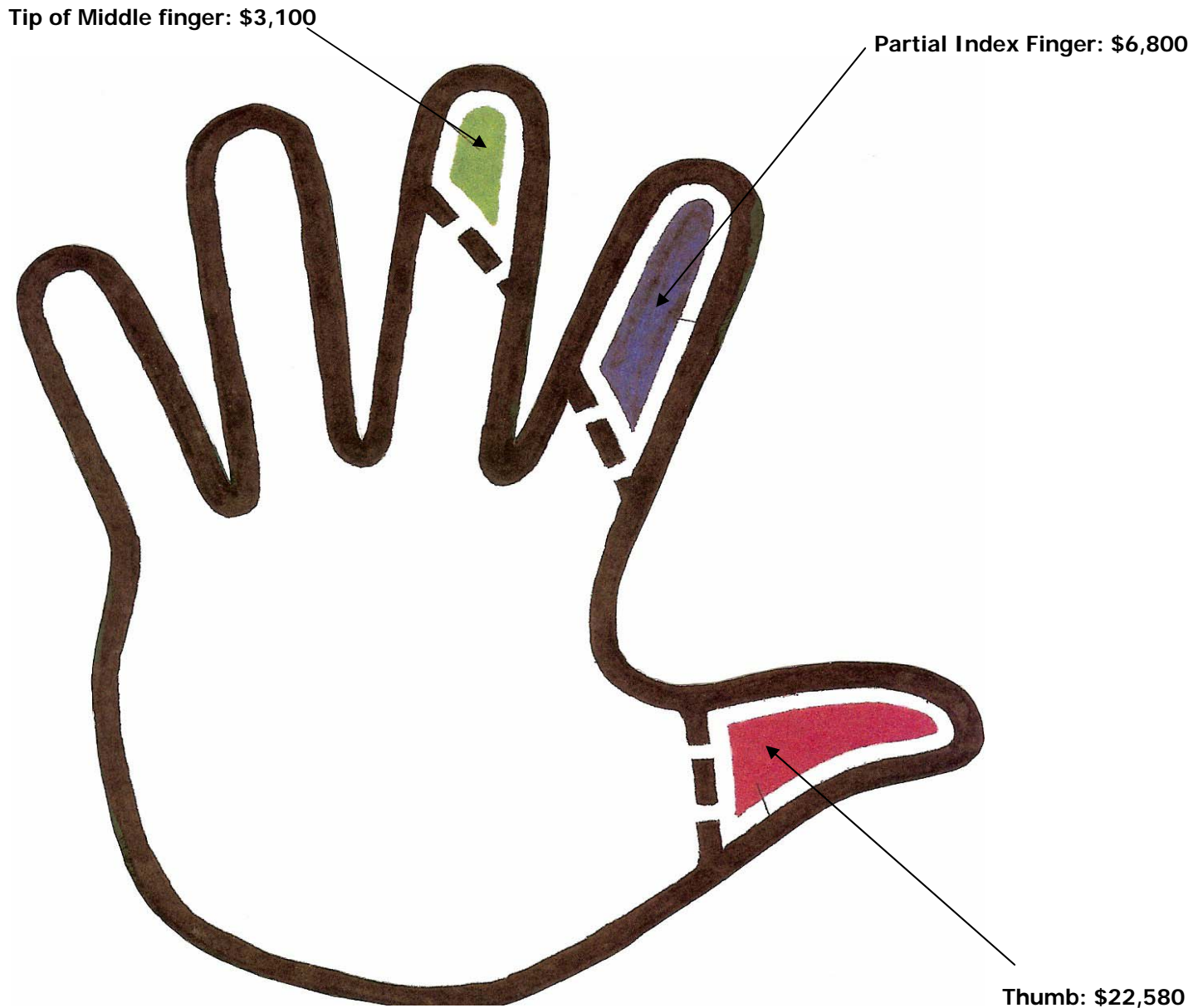


# WHY NOT USE "LITE PRO™" OR "MID PRO™" CUT RESISTANT GLOVES WITH DOUBLEGUARD™ ANTIMICROBIAL PROTECTION?



It's a fact. Cuts and lacerations from knives and other sharp objects in professional kitchens and delicatessens can have a staggering cost. A recent fact stated in an industry study says: " for every \$1 spent on an injury, restaurant and other food service operators lose another \$4.00 in indirect cost. If you factor in higher workers comp cost, insurance settlements, lost employee hours and the cost of training new employees, the cost is even higher.

So clearly there is a need for cut resistant hand protection. The **LITE PRO™** and **MID PRO™**, with **DoubleGuard™ Antimicrobial protection**, that lasts for the life of the glove, provides superior protection against cuts and lacerations. The **LITE PRO™** glove is an ANSI and CE rated level 4, (5 being the highest level), cut resistant glove. The **MID PRO™** glove is an ANSI and CE rated level 5, the highest level attainable. Both of these gloves have been designed specifically for restaurant and food service applications. Both styles are industry standards and are designed to offer superior cut resistance, fit, comfort and dexterity.

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