



Sysco Classic Stretch Hybrid Gloves

Sysco Classic Stretch Hybrid Gloves are the ideal lightweight and elastic gloves for use when pre-portioning meals, serving or catering. Their unique diamond pattern texture offers a classic look while also adding grip when working.

Sysco® Classic

Sysco Classic Stretch Hybrid Gloves

Sysco Classic Stretch Hybrid Gloves bring the tight, elastic fit of vinyl gloves to a lightweight poly glove. With increased dexterity and added grip, these gloves offer features perfect for a wide variety of environments from serving tasks to food prep.



Sysco Classic Stretch Hybrid Gloves

These disposable Stretch Hybrid Gloves feature a skin-tight design for increased dexterity when working. They are ideal when less frequent glove changes are required, including anywhere from quick-service use to food prep. Each glove features a unique diamond pattern texture that provides added grip, perfect for fully grasping even the smallest ware in the kitchen.

Segments

- Cafés
- Delis
- Fast casual
- Food trucks
- Commissaries
- Restaurants/ bars

Applications

- Catering
- Buffets
- Food prep
- Pre-portioning
- Detailed decorating
- General housekeeping

Features and Benefits

- Comfortable, lightweight material for reduced hand fatigue
- Quality, cost-effective alternative to other tight-fitting gloves
- Fit is tight, allowing users to complete more detailed and precise tasks
- Elasticity in each pair allows gloves to conform closely to a user's hands
- The diamond pattern adds grip, reducing slipping and improving speed

Stretch Hybrid Gloves

SUPC#	HGI#	Powder	Color	Brand	Size	Pack	Case Qty.
5081597	303363311	Powder-Free	Clear	Sysco® Classic	S	10/100	1,000
5081601	303363312	Powder-Free	Clear	Sysco® Classic	M	10/100	1,000
5081611	303363313	Powder-Free	Clear	Sysco® Classic	L	10/100	1,000
5081627	303363314	Powder-Free	Clear	Sysco® Classic	XL	10/100	1,000



Quality is more than a promise. It's assured. You can always rely on Sysco to deliver consistent quality with every order. That's because we have more than 100 QA professionals committed to maintaining the most stringent standards in terms of food quality, consistency and food safety. That's by far the largest and most active QA department in the industry.