

Clean Hands is an innovative yet simple solution for hygienically handling food in the catering industry. This simple system can provide increased profits from customer satisfaction, faster service and cost savings.

The ultimate hygiene product for those serving or handling food.

Used by: Bakers, Sandwich Shops, Ice Cream Stores, Fish and Chip Shops, Cafes, Confectioners, Butchers, Delicatessens, Grocers, Kebab Shops, Hotels, Restaurants

Clean Hands - Multiuse



Hygienic – handling food and money is no problem with Clean Hands and it's H.A.C.P.P. approved

Convenient – so quick and easy staff want to use it

Inexpensive – costs less than many disposable glove solutions

Easy to Locate – can be mounted anywhere or even carried

Profit Generating – your customers will love it too.

Clean Hands - Base



The glove sits on the magnetic base and is held open by its flexible magnetic armband. This allows the glove to be put on and removed with the sweep of one hand.

A practical and fast way to put on and take off a glove to handle food. The special three fingered gloves are quicker to put on than a standard glove whilst maintaining dexterity. Staff can now quickly and easily use the glove to handle food and remove the glove to handle money.



**Replacable Glove
3 Fingers
For speed and
dexterity.**

The **multiuse system** includes a base that can be secured to a counter or other solid object or worn on work-wear enabling it to be carried around easily.



Clean Hands is available from Malibu Corporation in the following packages: Multiuse Kit, Base Kit, Clean Hands Multiuse Kit, Glove Pack (100 gloves per box). Kits include a base, 4 gloves, an armband and a door sticker.