



Here's what you should know about Commercial Oven Mitts before you buy:

Commercial oven mitts, also referred to as hot mitts or, simply, oven mitts, come in a variety of styles and constructions to provide protection when moving hot pots and pans. Oven mitts are constructed of an outer layer of heavy material – heavy cotton, polyester, and silicone are popular – and an inner layer of insulation. The outer shell of some commercial oven mitts feature easy-to-clean surfaces, including some that offer a non-stick, aluminized coating. Many include stitching to hold the liner in place, while others offer a fully sewn-in liner. Some hot mitts secure the liner with Velcro, which allows the liner to be removed for laundering or replacement. Other features include magnetic stores that keep the hot mitts easily accessible, heavy-duty or ambidextrous designs and heavy-duty, food-grade silicone construction. Some oven mitts are sold in pairs.

Brands: BurnGuard; BVT; Cook's Brand; Ekco; FSE; Intedge; Matfer Bourgeat; San Jamar; Tucker.

Temperature Rating (Insulation Value): 200 to almost 600 deg F

Size: 12, 13, 15, 17, 18, 24-inch

Oven mitts should cover, at minimum, the entire hand and up the forearm. Some will cover the entire length from the fingertips to the elbow.

Type: Puppet; Mitten

Puppet-style oven mitts maintain the natural position of the hand, which makes handling hot pans, trays and other utensils easy. Mitten oven mitts are shaped like mittens worn outside during winter.

Material: Nomex; Terrycloth; Cotton; Poly-cotton blend; Silicone; Leather;

The choice of material for hot mitts is based mainly on comfort, although materials like Nomex and silicone also provide additional grip. Nomex typically provides the highest protection from heat.