



## Blade Core Steel Cut 5/F White Food Glove

## **Product Details**

If you're needing a cut-resistant food glove, then you cannot do better than our new Blade Core Steel glove. It uses our new high-tech 13-gauge yarn, easily the most advanced cut-resistant yarn on the market.

This glove provides exceptional protection and durability in high-cut environments. The glove's significant yarn strength allows for multiple laundering with minimal reduction in cut performance (retains level F cut protection for at least 25 washes). This means that the glove achieves significant cycle rates which reduces glove cost over time and improves cost efficiency.

Not only is this glove incredibly strong, but it's comfortable to wear. Its ambidextrous design means anyone can use this glove, and you get excellent sensitivity and dexterity without compromising on protection.

## **GENERAL PRODUCT INFORMATION**

Product:	Blade Core Steel Cut 5/F White Food Glove	
Code:	9555, 9556, 9557, 9563, 9566, 9567	
Features:	<ul> <li>Unit: Pair</li> <li>Size: XS, S, M, L, XL, 2XL, 3XL, 4XL, 5XL</li> <li>Colour: White</li> <li>CE: Compliant</li> <li>EN 388:2016: 3X4XF</li> <li>FDA:</li> <li>Sanitised</li> <li>ANSI: A6</li> </ul>	



*ⓑ* 0800 277 772 🗰 www.primepac.co.nz



🖂 sales@primepac.co.nz L31/61 Constellation Drive, Rosedale, Auckland



OTHER DETAILS		
Features and Benefits:	<ul> <li>25 washes and still retains Cut Level F (ANSI A6)</li> <li>Newly developed 13-gauge yarn technology, making it the most advanced cut-resistant glove on the market</li> <li>Touch-screen compatible</li> <li>Metal Detectable to prevent food contamination</li> <li>FDA &amp; EU approved</li> <li>Sanitised for ultra-fresh &amp; anti-microbial protection</li> <li>Multi-washable</li> <li>Flexible, comfortable &amp; dexterous</li> <li>Ambidextrous design</li> <li>Oeko-tex certified</li> <li>Elastic Cuff &amp; Seamless Knit</li> </ul>	
Applications:	<ul> <li>Meat processing</li> <li>Seafood Processing</li> <li>Food Handling</li> </ul>	



