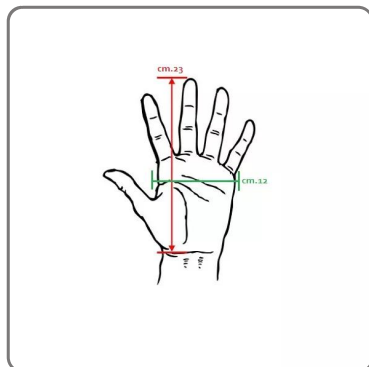


**STAINLESS STEEL KNITTED GLOVE WITH BLUE STRAP
(L)**



SOLUZIONI FOODSERVICE

CE certified and in compliance with the 89/686/EEC UNI EN ISO 13998:2004 and UNI EN 1082-1:1998 standards

The stainless steel gloves have been designed to protect operators who handle knives and sharp objects against injuries such as cuts during boning, processing of plastic materials, leather, etc.

Gloves help prevent accidents and protect those parts of the body that are covered by the metal mesh.

The gloves are made of stainless steel. Contact with electric current should be avoided due to the high conductivity of the material.

CLEANING AND STORAGE

Gloves and laces should be cleaned with warm water (50°C) and a neutral detergent immediately after use. Machine washing gives excellent results. Finally rinse with hot water (approx. 85°C)

After drying, spray a suitable disinfectant and leave it to act for a few minutes. Then store in a clean, dry and well-ventilated place.