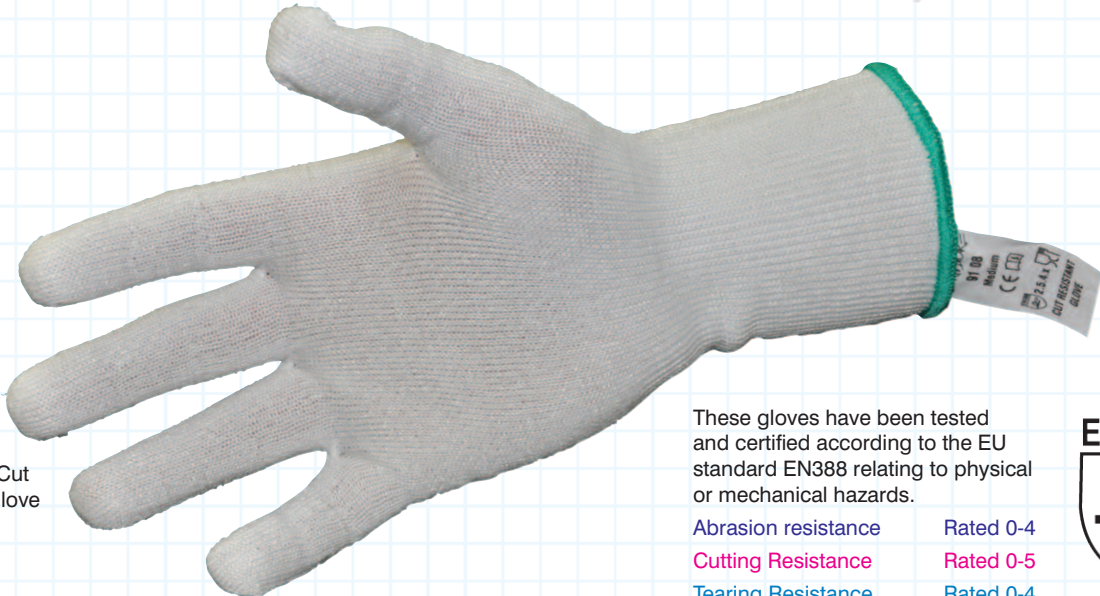


CARNIVORE 5

Cut Resistant Gloves



CATALOGUE
91
PAGE NO.



91-08 Five Cut Resistant Glove

These gloves have been tested and certified according to the EU standard EN388 relating to physical or mechanical hazards.

Abrasion resistance Rated 0-4
 Cutting Resistance Rated 0-5
 Tearing Resistance Rated 0-4
 Puncture Resistance Rated 0-4
 0 = Poor 4 or 5 = Best



1542

Carnivore Cut-resistant **LEVEL FIVE** gloves benefit people in the food industry by reducing slash-type knife injuries.

Level FIVE for maximum protection

- ✓ Available in XXXLarge
- ✓ Excellent protection against slash-type injuries; but for stab-type risks use **only** a chain-mesh glove
- ✓ Knitted high cut-resistance fibres
- ✓ Wash using soap or mild detergents, temperature not to exceed 70°C. Dryer temperature maximum 70°C, maximum time 10 minutes

CODE	DESCRIPTION	BULK QTY	PRICE
91-07	CARNIVORE Five Cut-Resistant Gloves Small Red Cuff	12 gloves	Each
91-08	CARNIVORE Five Cut-Resistant Gloves Medium Green Cuff	12 gloves	Each
91-09	CARNIVORE Five Cut-Resistant Gloves Large Gray Cuff	12 gloves	Each
91-10	CARNIVORE Five Cut-Resistant Gloves XLarge Brown Cuff	12 gloves	Each
91-11	CARNIVORE Five Cut-Resistant Gloves XXLarge White Cuff	12 gloves	Each
91-12	CARNIVORE Five Cut-Resistant Gloves XXXLarge Light Blue Cuff	12 gloves	Each

You may also be interested in:



Nitrile gloves Keep food particles, fats and blood off the cut-resistant gloves, reducing staining and laundering. (Catalogue Page 89)



Chain-mesh gloves Use for stab-type risk situations. (Catalogue Pages 85 - 87)



Cut-resistant sleeves Extend the level of protection up the arm. (Catalogue Page 92)

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