

ARMOUR SAFETY PRODUCTS

Safety Equipment Wholesale & Design



Blade Core Steel Cut 5/F White Food Glove

Code: BLCFFSW

Features

- Unit: Pair
- Size: XS, S, M, L, XL, 2XL, 3XL, 4XL, 5XL
- Colour: White
- CE: Compliant
- EN 388:2016: 3X4XF
- FDA:
- Sanitised
- ANSI: A6

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.

Features and Benefits

- 25 washes and still retains Cut Level F (ANSI A6)
- Newly developed 13-gauge yarn technology, making it the most advanced cut-resistant glove on the market
- Touch-screen compatible
- Metal Detectable to prevent food contamination
- FDA & EU approved
- Sanitised for ultra-fresh & anti-microbial protection
- Multi-washable
- Flexible, comfortable & dexterous
- Ambidextrous design
- Oeko-tex certified
- Elastic Cuff & Seamless Knit

Applications:

- Meat processing
- Seafood Processing
- Food Handling

Laundering Instructions:

- Soak 20? for 3 mins Full water for this and the following wash steps
- Detergent wash at 65-70? for 6 min
- Bleach wash at 60-70? for 6 min (note this may impact glove colouration)
- Rinse at 40-60? for 9 min

https://armoursafety.com.au/products/hand-protection/blade-core-steel-cut-5-f-white-food-glove/ 21/04/25

Head Office in Queensland, servicing Customers nationally

https://armoursafety.com.au 1300 41 43 31