



CLAW COVER™

PROTECTIVE CUT GLOVE

Ultra Lightweight & Cut Resistant

A Glove Designed for Food Service and Commercial Kitchens

The C2 is a 13 gauge High-Performance Synthetic Fiber and Stainless Steel blend glove that offers maximum protection in a ultra lightweight design. ANSI level 5 cut resistance gives the wearer top of the line protection. The unique construction of yarns employed in this product allows the gloves to be exposed to the harshest laundry cycles over and over again, with little to no effect on the gloves protection properties. Constructed according to FDA 21 CFR 177.2800, Claw Cover™ gloves are approved for contact with food in manufacturing / processing environments. 100% Made in the USA, available in gray or white. Also certified by the Canadian Food Inspection Agency (CFIA) for use in direct food contact in Canada.

PRODUCT DETAILS:

FEATURES:

- Ultra Lightweight Seamless 13 Gauge Construction
- High Performance Fibers with Stainless Steel
- Ambidextrous
- Seamless Construction

BENEFITS:

- ANSI level 5 cut protection
- Controls bacteria and cross contamination
- High level cut protection in ultra lightweight construction
- Outstanding abrasion resistance
- Superb laundry characteristics
- Color coded hem identifies size

ATTRIBUTES:

- 13 Gauge / Cut Resistant
- Lightweight and Flexible
- **Color** - Gray or White

SIZES:

- XS / S / M / L / XL



DATA SPECIFICATIONS

RAW MATERIAL SURFACE:	High performance Synthetic Fiber and Stainless Steel Blend
GAUGE:	13 Gauge
CUT LEVEL:	ANSI Level - 5
COLOR:	Gray or White
GLOVE SIZE:	XSmall through XLarge
CUFF:	Knit Wrist with Color Coded over Edge Denoting Size
STORAGE:	Store Dry and Cool sheltered from Direct Sunlight

QUALITY ASSURANCE

MANUFACTURER QUALITY ASSURANCE PRACTICES: ANSI LEVEL 5

Laundering Instructions:

- Hand or machine wash using mild soap or detergent
- Water temperature not to exceed 180° F
- Tumble dry at moderate temperature for approximately 10 minutes
- Overheating will cause shrinkage

Do not use near flame or moving serrated blades. Avoid excessive folding. If the glove becomes wet, dry fully before placing into storage,

APPLICATIONS TO INCLUDE:

Direct Food Contact, Food Service, Protein Processing, Knife Service & Retail Meat & Poultry

