



CLAW COVER™

PROTECTIVE CUT GLOVE High Level Cut Resistant

A Glove Designed for Food Service and Commercial Kitchens

The C5CMX is a 10 gauge, medium weight glove. It is constructed using a blend of high-performance synthetic fibers and stainless steel, which give this product an ANSI level 6 cut protection rating. This 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 direct food contact. 100% Made in the USA.

PRODUCT DETAILS:

FEATURES:

- Medium weight Seamless 10 Gauge Construction
- Blended High Performance Synthetics with Stainless Steel
- Ambidextrous
- Seamless Construction / STA-Cool® Lining to Wick Away Moisture

BENEFITS:

- ANSI level 6 cut protection
- Controls bacteria and cross contamination
- High level cut protection in medium weight construction
- Ideal as a liner in hazardous applications
- Superb laundry characteristics
- Color coded hem identifies size

ATTRIBUTES:

- 10 Gauge / STA-COOL® Lining / Cut Resistant
- **Color** - Grey, White or Blue

SIZES:

- XS / S / M / L / XL



DATA SPECIFICATIONS

RAW MATERIAL SURFACE:	High Performance Synthetic Fiber & Stainless Steel Blend
GAUGE:	10 Gauge
CUT LEVEL:	ANSI Level - 6
COLOR:	Gray, White or Blue
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 6

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