

Instruction Manual

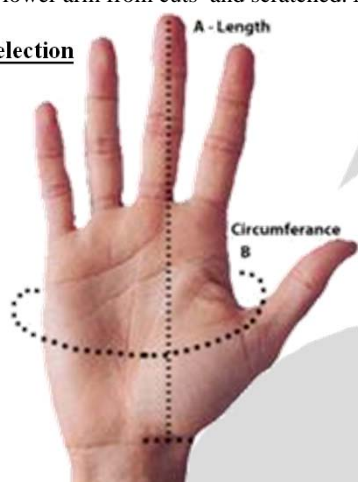
Use of Protective gloves

The use of protective gloves is limited to using manual knives in the Food, Plastics, Leather, and textile industries

Safety Instruction

The instruction for use must be read, understood and adhered to prior to using the glove. If you have any questions regarding the safe use of the gloves contact Mitchell Engineering Food Equipment or your employer. The glove is intended to be a cut resistant from hand knives – it is not cut proof, The condition of the glove is to be checked prior to use each working day. In the case of defects such as fraying, wear thinning or holes the glove is to be presented to the employer and replaced. The glove must not be altered or tailored in any way whatsoever and is to be used in the design in which it was supplied. The glove may be electro conductive and must not be worn near to open or unprotected lines; the glove is not an insulator. The glove must not be used as a protection for machines / machine moving blades. The glove is to be worn on the hand that holds the product, and may also be worn on the hand holding the knife. The user is responsible for checking the suitability for the respective purpose intended. Depending on the work involved a glove can be used together with sleeve extension, this is optionally available to protect the upper or lower arm from cuts and scratched. Not suited for handling hazardous materials

Glove Selection



Measurements in mm	XXS	XS	S	M	L	XL	XXL
	brown	green	white	red	blue	orange	olive
	5	6	7	8	9	10	11
A = length of hand (mm)	<160	160	171	182	192	204	215
B = circumference (mm)	<152	152	178	203	229	254	279

Before using the glove the respective hand size must be established, the glove should fit well to the fingers, palm and wrist; the fingers should be able to move freely. The size of the gloves are marked in Colour wrist band as per the chart. the gloves are available without and with sleeve extensions; The correct glove is to be selected depending on the respective work intensity and safety level.

Cleaning / Care

To ensure ideal protection, the glove must be kept clean and in good condition. The glove may be subjected to wear and tear during normal use and should be replaced when found defective and or worn. If there are any visible signs of wear such as wear marks, fraying or holes, the glove must not be used and must be replaced. The gloves must be cleaned and disinfected at least once a day or after use. The glove can be machine washed at 82 degrees and drying at no more than 65 degrees C

Guarantee/Liability

All Mitchell Engineering Food Equipment glove production suppliers / products / and machinery are subject to quality control of materials and the assembled product during production and prior to use. The manufacturer rejects all responsibility and liability claims whatsoever. No guarantee or liability claims exist if the products are not used properly responsibly and appropriately.

1800 66900 6

www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden



**MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD**