

# Instruction Manual

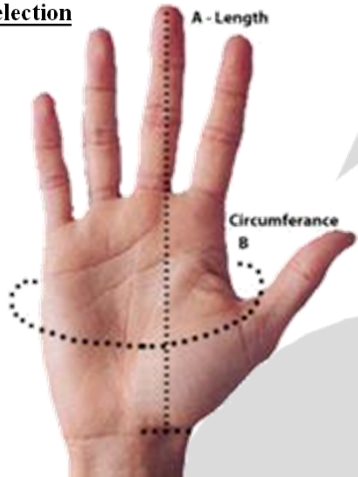
## Use of Protective gloves

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 condition of the glove is to be checked prior to use each working day. In the case of defects such as deformed, defective or missing rings and / or defective straps or buckles 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 is 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, not 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 with sleeve extension is optionally available to protect the upper or lower arm from cuts or stab injuries. 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 without any loose chain. The size of the gloves are marked in Colour 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. Safe closing of the glove is ensured via correct closing of the sealing strap, claw or press stud buckle. The overlapping ends of the straps must be shortened if longer than 25mm

## Cleaning / Care

To ensure ideal protection, the glove must be kept clean and dry and in good condition. The glove may be subjected to wear and tear during normal use and should be replaced when found defective. If there are any visible signs of wear such as deformed, defective or missing rings, sealing straps buckles and claws the glove must not be used and must be replaced. During cleaning, the glove should never be knocked onto hard surfaces. The gloves must be cleaned and disinfected at least once a day using hot water or in connection with an approved cleansing agent. We recommend that the glove also be brushed to remove any residue (meat etc. ).

## 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 and responsibility and liability claims whatsoever. All responsibility is rejected for repairs and maintenance not performed by us. No guarantee or liability claims exist if the products are not used properly responsibly and appropriately.

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