

CutleryGlove™

CLW5
10 GAUGE

CLG5
10 GAUGE



COLOR CODED SIZE HEM

A Glove Designed for Food Service and Commercial Kitchens

Ultimate Cut Protection.

In applications that need a high performance cut resistant safety glove, reach for one of the Cutlery Gloves from Summit Glove. A durable machine knit glove made of high performance synthetic yarns and stainless steel, they provide a tough cut resistant barrier for employees working with sharp tools. They are ideal for using as a liner in hazardous applications. The Cutlery Glove series is the clear choice of kitchen professionals

OUR GLOVES FEATURE:

- Medium weight
- Spectra® and Stainless Steel, cut resistant
- IES (Inherent Efficacy System) Antimicrobial Protection
- Provides superior Dexterity and Comfort
- Continuous Knit Wrist with over edge for size identification
- Longer Cuff for Additional Wrist Protection
- Cut Resistant not Cut Proof or Puncture Proof
- Controls bacteria and cross contamination
- Made in USA

PACKAGED: 1 PIECE PER POLYBAG



FOR MORE INFORMATION CONTACT US AT:
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DATA SPECIFICATIONS

RAW MATERIAL SURFACE:	High performance Spectra® / Stainless Steel and Synthetic Fiber Blend
GAUGE:	10 gauge
CUT LEVEL:	ANSI Level 5
COLOR:	White - CLW510 Grey - CLG510
GLOVE SIZE:	XS - XL
CUFF:	Knit Wrist with color coded over edge denoting size
STORAGE:	Store Dry, Cool and Flat

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
- Bleach may be used on white product to restore whiteness.
- Tumble dry at moderate temperature for approximately 10 minutes
- OVERHEATING WILL CAUSE SHRINKAGE

Caution: These gloves are cut resistant not cut proof, or point puncture proof. Do not use near flame or moving serrated blades. Avoid excessive folding. If the glove becomes wet, allow to dry fully before placing into storage.

APPLICATIONS TO INCLUDE:
Food Processing, Handling
and Preparation

An ISO 9001:2008 (with Design) Registered Company

