



METAL MESH SAFETY GLOVES



CLEANING AND STORAGE GUIDELINES

Niroflex safety gloves are to be cleaned immediately after use with hot water ($\geq 125^{\circ}$ F) and a standard detergent used in the meat and food industry. Always rinse with clear hot water ($\geq 180^{\circ}$ F).

After drying, we recommend that the gloves be sprayed with a disinfectant used in the meat and food industry. Allow the disinfectant to react for several minutes.

Do not use detergents which contain acids and/or chlorines.

Niroflex safety gloves are heat resistant to at least 300° F.

Other cleaning methods such as pressure steam or cleaning in washing and disinfecting machines may be used. After cleaning the glove should be dried and stored in a dry, cool, and well-ventilated place.