BLADE Cut 5 Food Gloves











GUARD GREY







Track your glove life with ultra-rugged UHF RFID tags.

12 pair per bag120 pair per carton

EN 388

354XD



STEEL CHARCOAL #BLC5FPS

354XF

In a food processing environments where waste and contamination is of concern, cut resistant food gloves undergo strict laundering procedures so gloves remain sterilised to meet local food handling regulations. During the laundering cycle, cut resistant food gloves are exposed to detergents, chemicals, UV light, water and drying temperatures impacting yarn and fibre behaviour. After multiple laundering, yarn and fibre strength are compromised impacting cut performance and exposing workers to blade risk and injury.

The BLADE CUT5 food glove range from Armour Safety addresses all these industry concerns by introducing technologies that extend cut performance after multiple laundering improving cycle rates, reducing costs and increasing protection.







The original BLADE food processing glove. A 10-gauge glove with new innovative cut resistant yarn technology that exceeds cut Level 5 Index by 2.5 times. The gloves high cut rating means it can withstand multiple laundering and still retain Cut Level 5 performance saving cost over time.



Be safe be seen all the while having the peace of mind of Cut 5 protection well into the life of the glove. All the best features of the original BLADE Cut 5 CORE with the addition of Hi-Vis Fluorescent yellow for clear identification of worker location and safety.





All the best features of the original BLADE Cut 5 CORE with the addition of metal detectability. Glove fibres are coated with a metal detectable polymer that allow metal detectable scanner to pick up any glove fibre particles should they contaminate the food product. Detectable by any standard metal detectors with an electromagnetic range of 50Khz to 1Mhz and a particle size of 1.2mm

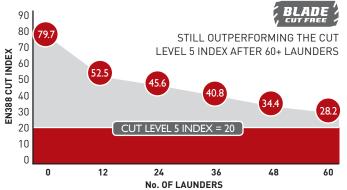




The convenience of fibre, the protection of steel. The BLADE STEEL combines the latest 7-gauge SHIELD™ yarn technology with steel fibre producing a glove with significant strength and cycle rate performance. BLADE STEEL is the perfect product were chain mesh cut performance is required but also a good level of dexterity. Ideal in environments where heavier cutting instruments are used such as hand and mechanical saws.

BLADE CUT 5 LAUNDERING PERFORMANCE

- Soak 20°C for 3 min Full water for this and the following wash steps
- Detergent wash at 65-70°C for 6 min
- Bleach wash at 60-70°C for 6 min (note this may impact glove colouration)
- Rinse at 40-60°C for 9 min



- · Exceeds EN388 Cut Level 5 by 4 times out of pack
- Maintains Cut Level 5 after 60 laundering cycles (based on recommended laundering instructions)
- Minimal shrinkage (<10%) after 60+ launders

BLADE CUT 5 MULTI RATE GLOVES

The BLADE range of food processing gloves incorporate specially developed yarns that have been designed to meet EN388D Cut Level 5 testing after multiple (60+) launders. This high level of cut performance not only ensures that your team is safe for over 60+ uses, but BLADE's superior cycle rates will significantly improve your hand protection investment by reducing your cost over time (Armour Safety's MULTI-RATE)

All BLADE food gloves are designed to meet EN388 Cut Level 5 performance after multiple launders MULTI-RATE. This is core to the technology philosophy of BLADE products.

All BLADE gloves come standard with the following features:

- FDA & EU approved
- Newly developed 7 & I0-gauge SHIELD™yarn technology
- · Sanitised for ultra-fresh & anti-microbial protection
- Ultra-high cut performance
- Multi-washable
- Flexible, comfortable & dexterous
- Ambidextrous design



BLADE CUT 5 RANGE QTYs PACK: 12 pairs CARTON: 120 pairs





Many food processing facilities have little or no records on the amount of time an item is laundered. For a product to conform with manufacturers performance recommendations and stay within food handling standards, the amount of times an item is laundered needs to be recorded otherwise product overuse occurs and the risk of contamination or injury increases. Inserting RFID chips into food handling garments is the perfect way to record garment laundering cycle counts to protect workers and finish product.

The BLADE range of food processing products offers RFID chips as an optional feature that can be inserted into any of the BLADE glove styles to accurately record your laundering count data. This allows users to expire the glove on or before the recommended 60 launders giving you added assurance that you are well protected.

BLADE's RFID comes with a pre-loaded unique EPC number that can hold 24 digits of information. The chip is compliant to ISO standards so it can be read by most UHF readers and managed by a wide range of compatible software.

*FDA REQUIREMENTS All yarms and ingredients used in the production of this glove conform to the applicable FDA indirect food additive regulations as prescribed by the FDA Code of Federal Regulations, Title 21, Part 177 Section 1680 "Polyurethane resins", Part 177 Section 1500 "Nylon", Part 177 Section 1590 "Polyester elastomers" and Part 177 Section 1520 "Olefin Polymers". All lubricants /finishes used in the manufacture of these gloves are food grade and meet or exceed the FDA requirements for direct use with food.

