

HEAT & LIQUID PROOF

93210 - 21" Length 93180 - 18" Length 93140 - 14" Length



A Mitt Designed for Food Service and **Commercial Kitchens**

This mitt series offers radiant heat protection up to 450° F, with a sewn-in prewashed cotton jersey heavy foam brushed canvas. Full hand and forearm protection for restaurants, delis and commercial kitchens. Available in 14", 18" and 21" lengths, This product offers 25% more product protection by weight than other comparable styles on the market and is available in Large.

OUR GLOVES FEATURE:

- Neoprene Supported Mitten with Etched Rough Finish
- Ideal for Restaurant Deep Fryer Grease & Oil Applications
- Withstands Radiant Temperatures up to 450° F
- Not Recommended for Open Flame Contact
- Fully Liquid Proof Shell
- 14", 18" and 21" Lengths Available
- Available Sizes: Large
- Strong Kevlar® Sewn-in Loop for Easy Storage

*The integrated Sanitized antimicrobial treatment upgrades the value of gloves by bringing freshness, comfort and protection. This treatment function brings reliably and permanently equips the material against the bacterial and fungal growth.

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930 Series



COMPLEX DESIGN EN388 TEST RESULTS			
ABRASION RESISTANCE	LEVEL 3	CUT RESISTANCE	LEVEL 1
TEAR RESISTANCE	LEVEL 2	PUNCTURE RESISTANCE	LEVEL 1

PACKAGED:

1 PAIR PER POLYBAG / 12 PAIRS PER INNER CARTON 2 INNER CARTONS PER CASE / 24 PAIRS PER MASTER CARTON















