

KUT GARD® 18G FOOD GLOVE CUT F



PRODUCT CODE: G18XGY6_B(SIZE) | G18XGY6_W(SIZE)



PRODUCT INFORMATION:

- EN388:2016 level F cut resistance
- Thin 18g liner delivers exceptional dexterity
- Sanitized anti-microbial treatment
- Free from glass, steel and silicon fibres to prevent product contamination
- Longer cuff for greater wrist protection
- Ambidexterous/sold in pairs
- Available in Blue and White
- Tested to AS 2070:1999 and FDA 21 CFR 177.250

APPLICATIONS:

- Food processing and handling
- Aquaculture
- Manufacturing

AVAILABLE IN:

PRODUCT CODE	SIZES	MOQ	CTN QTY
G18XGY6_B(SIZE)	XS (6) - 3XL (12)	12 PAIRS	120 PAIRS
G18XGY6_W(SIZE)	XS (6) - 3XL (12)	12 PAIRS	120 PAIRS

PERFORMANCE DATA:

EN 388:	3X4XF
EN Abrasion Level:	3
EN Cut Level - Coup Test:	X
EN Tear Level:	4
EN Puncture Level:	X
EN Cut Level - TDM100 Test:	F

STANDARDS:

EN 388:2016



3X4XF

ANSI



A6



AS/NZS 2161.3:2020
BMP NO. 668611



LAUNDERING GUIDELINES

Remove any visual contaminants (if the glove is heavily soiled, a pre-wash rinse is recommended).

Wash method: Hand or Machine, ensuring water temperature does not exceed 40°C.

Use only mild commercial detergents: No bleaches or harsh chemicals to be used, as this will compromise the longevity of the glove.

Drying: Air drying is preferable (but not always possible). If gloves are machine dried, it's critical with no or low heat is applied. Similar to the use of harsh chemicals, this will compromise the longevity of the glove.

If machine drying is the favoured method, ensure heat does not exceed 40°C during this process.

Do not place directly in front of a heat source such as heaters or open fire to dry.