



Cut Resistant Gloves

Made from high density PE fibres that have been wrapped around a stainless steel filament core, these gloves provide reliable and durable Cut F protection tested up to 60 washes. Designed to be used in a variety of applications, including within meat processing, glass and window manufacturing and blade changing*.



CODE: BLUE GLOVES	CODE: WHITE GLOVES	SIZE	CUFF SIZE COLOUR CODE	SIZE SELECTOR: PALM CIRCUMFERENCE (mm)
ALLCUTFBLU/XS	ALLCUTFWHT/XS	XS	Black ●	< - 195
ALLCUTFBLU/S	ALLCUTFWHT/S	S	Purple ●	190 - 200
ALLCUTFBLU/M	ALLCUTFWHT/M	M	Green ●	200 - 210
ALLCUTFBLU/L	ALLCUTFWHT/L	L	Brown ●	210 - 220
ALLCUTFBLU/XL	ALLCUTFWHT/XL	XL	Yellow ●	220 - 230
ALLCUTFBLU/2XL	ALLCUTFWHT/2XL	2XL	Grey ●	230 - 240
ALLCUTFBLU/3XL	ALLCUTFWHT/3XL	3XL	Navy Blue ●	240 - 250
ALLCUTFBLU/4XL	ALLCUTFWHT/4XL	4XL	Orange ●	250 - 260
ALLCUTFBLU/5XL	ALLCUTFWHT/5XL	5XL	Light Blue ●	260 - 270

* Packaging Information: 12 Gloves (6 Pairs) Per Pack

**These gloves are not cut proof or suitable for puncture protection. Cut resistant gloves are not intended to provide protection against powered rotating blades or equipment, including serrated blades. Do not use gloves if there is a risk of entanglement by moving parts.

Our Cut Resistant Gloves have a generous stretch due to the tight woven fabric. At first it may feel tight but will stretch to the wearer's hand with use.

To choose the correct glove size measure the circumference around the largest part of the palm.



Features & Benefits

- Exceptional durability
- Ambidextrous
- Colour coded cuff stitch for size
- Available in blue and white to enable wash cycle tracking
- Multiple wash tested up to 60 washes
- 13G yarn for improved dexterity
- Tested for food contact suitability
- Touchscreen compatible
- BSI Benchmark Certification

Recommended Laundering Instruction

1. Soak in soapy water for 3 minutes.
2. Wash in detergent at a max temperature of 70°C for 6 minutes.
3. Rinse thoroughly.
4. Line dry or alternatively tumble dry 10-15 minutes on warm setting.

**Performance varies depending on the use case and wash method. Always inspect gloves prior to use. Inspect for excessive wear or damage (fraying, holes, etc). Discard and replace if damaged.*

Technical Performance

BSI Certified

- AS/NZS 2161.1:2020 Occupational Protective Gloves
- Highest Level EN Rating – EN388:2016 Cut Level F
- Highest Level EN Rating – EN388:2016 Abrasion Level 4
- Suitable for Meat Processing – ANSI Cut A7

BSI Benchmark™ is a registered certification mark that is highly recognized and respected as a symbol of quality and safety. A product bearing this mark indicates that **BSI has conducted a rigorous audit of its manufacture and production and symbolises that the product complies with the appropriate Australian, New Zealand and/or International Standard.**



Food Contact Tested

- In accordance with Title 21 CFR 177 of the Food and Drug Administration (FDA) Department of Health and Human Services for Human Consumption Part/Section 177.1520 - Indirect Food Additives: Olefin Polymers
- In accordance with European Commission Regulation (EU) No. 2020/1245 and (EU) No. 10/2011 on plastic materials and articles intended to come in contact with food: Overall migration and Specific migration (Phthalates & Plasticizer).

Cut Level

GRAMS	EN388 CUT TDM-100	GRAMS	ANSI
<119	–	0	–
204	Level A	200	A1
249	Level A	–	A1
509	Level B	500	A2
1020	Level C	1000	A3
1530	Level D	1500	A4
2000	Level D	–	–
2243	Level E	2200	A5
3059	Level F	3000	A6
		3500	A6
		4000	A7
		5000	A8
		6000	A9

Abrasion Level

CYCLES	EN388 ABRASION
100	Level 1
500	Level 2
2000	Level 3
8000	Level 4

EN388:2016



4x4XF



CUT



AS/NZS 2161.3:2020
BMP 813377

