

TTP405B Blue Rhino

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Antimicrobial Cut Resistant Food Glove

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Offering cut level 5 (EN388) protection, it is suitable for contact with all foodstuffs in compliance with EC Regulation 1935/2004. It has a permanent anti-microbial component, ensuring the same high level of performance even when laundered at very high temperatures. The antimicrobial properties of the gloves are engineered using advanced nanotechnology.

Silver ion nano particles are uniformly encapsulated within the fibre structure providing durable performance after multiple wash cycles, unlike other traditional antimicrobial surface finishes. The powerful antimicrobial action of silver combats bacteria that come into contact with the glove.

The glove is low linting to prevent product contamination and colour coded to prevent cross contamination. Available in two colours white and blue, they are individually piece packed to ensure maximum hygiene standards are maintained.

Whilst providing such high levels of protection and performance, the Blue Rhino[®] achieves excellent levels of comfort and dexterity with the inclusion of an extended cuff for additional protection to the forearm. As they are ambidextrous, the lifespan of the glove can be effectively doubled for each user and allows for a cost effective solution to employers.