

QuickKlean™ Three and Five - Finger Gloves Washing Instructions

Exterior Washing Instructions:

STEP 1



Use a warm, soapy cloth to thoroughly wash the exterior of the gloves being sure to clean all exposed surfaces.

STEP 2



Wipe/rinse all exterior surfaces with an approved food service sanitizing agent.

STEP 3



Remove/rinse any remaining soap or sanitizing agent from the exterior of the gloves.

Interior Washing Instructions:

STEP 1



Use a warm, soapy cloth to thoroughly wash the interior of the gloves being sure to clean all exposed surfaces.

STEP 2



If the interior of the gloves are visibly dirty, rinse/flush with soapy water.

STEP 3



Wipe all interior surfaces with an approved food service sanitizing agent.

STEP 4



Remove/wipe off any remaining soap or sanitizing agent from the interior of the gloves.



Do Not Submerge!

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Note:
BurnGuard®
label is on
topside
of glove

Tips:

- Gloves should be cleaned at the end of each day and left to hang dry over night.
- Make sure all soap and sanitizing agent residue are wiped off the gloves.
- Safe to Use Wet! If the interior insulation of the gloves does become water saturated, it can still be used safely. However, it may take an extended period of time for the interior of the gloves to dry.

