



## METAL MESH SAFETY GLOVES

**niroflex 2000<sup>®</sup>**

**TITAN2000 by**  
**niroflex**

**ERGOFLEX 2000**

## CLEANING AND STORAGE GUIDELINES

Niroflex safety gloves are to be cleaned immediately after use with hot water ( $\geq 125^{\circ}\text{F}$ ) and a standard detergent used in the meat and food industry. Always rinse with clear hot water ( $\geq 180^{\circ}\text{F}$ ).

After drying, we recommend that the gloves be sprayed with a disinfectant used in the meat and food industry. Allow the disinfectant to react for several minutes.

**Do not use detergents which contain acids and/or chlorines.**

Niroflex safety gloves are heat resistant to at least  $300^{\circ}\text{F}$ .

Other cleaning methods such as pressure steam or cleaning in washing and disinfecting machines may be used. After cleaning the glove should be dried and stored in a dry, cool, and well-ventilated place.