

HAND WASHING

1. Wash

- Wash glove on hand, as illustrated in (figure 1).
- Flush with water from inside of glove (figure 2) to help remove excess food material.
- Soak in water (room temperature) and detergent.

2. Rinse

Flush with water to remove detergent residue.

3. Sanitize

Soak in sanitizing solution (figure 3).

4. Hang to dry

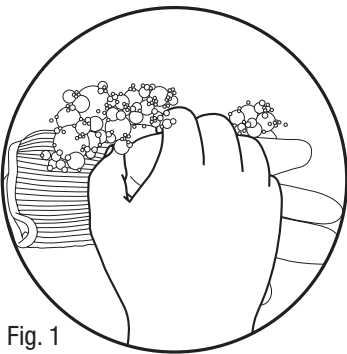


Fig. 1

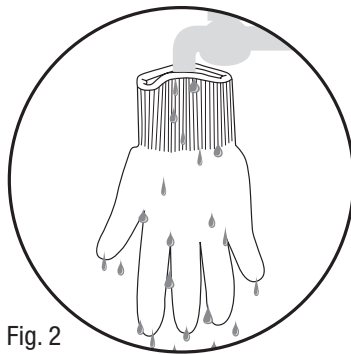


Fig. 2

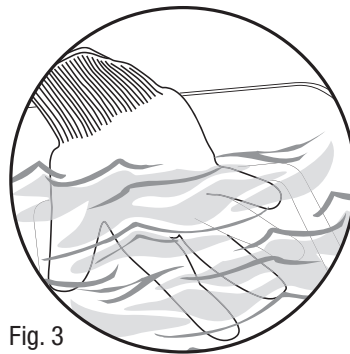


Fig. 3

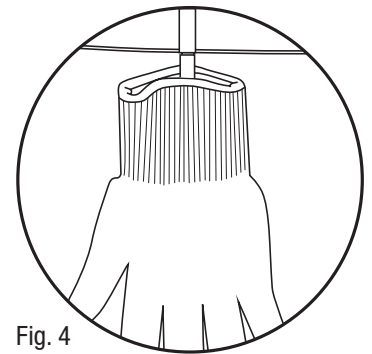


Fig. 4

MACHINE WASHING

1. Load into washing machine.

2. Machine wash at normal cycle with water temperature not to exceed 180°F. If washing machine is equipped, always use high speed extraction (very important). This will remove excessive water from gloves and cut down on dry time and temperature.

3. Machine dry at temperatures not above 160°F, and no longer than 10 minutes. Temperatures and drying times above this may be harmful to gloves.

DISHWASHER METHOD

1. Wash

- Wash glove on hand, as illustrated in (figure 1).
- Flush with water from inside of glove (figure 2) to help remove excess food material.

2. Load in dishwasher for normal wash.

3. Remove from dishwasher after cycle is complete. If still damp, air drying is recommended.