

GB/UK BBQ Gloves 425

Use and Cleaning Instructions

BBQ gloves tested for

- highest finger dexterity (pursuant to ISO-21420-2020, level 4)
- low risk of injury due to good cut resistance (pursuant to EN 388, level 3)
- highest level of protection against heat up to 500 °C (pursuant to EN 407 level 4)
- no risk of further tearing in case of existing cuts (pursuant to EN 388 level 4)

BBQ gloves should be carefully checked for damage before each use. Never use damaged gloves.

BBQ gloves are designed for protection when in contact with hot cookware, up to max. 500°C. All information applies only to the entire, undamaged product with all protective layers.

BBQ gloves protect only the part of the hand which is covered by the gloves.

WARNING!

Do not use BBQ gloves as protection in contact with hot liquids.

Do not use BBQ gloves when they become wet.

Keep BBQ gloves away from fire.

Do not use BBQ gloves in immediate vicinity of moving parts of an appliance.

The service life depends on the use. It ends when there are visible signs of wear on the surface of BBQ gloves or if one layer is cracked or broken.

Store in a dry and cool place. Machine wash or hand wash. Dry flat. Do not bleach. Do not tumble dry. Do not dry clean.