FRYER GLOVE 930 SERIES

930 HIGH TEMP FOOD SERVICE AND COMMERCIAL KITCHEN MITT



DEMAND THE ORIGINAL

The Fryer Glove 930 series mitt offers radiant heat protection up to 450 °F with a sewn-in pre-washed cotton jersey liner. Available in 18" length, the 930 series provides full hand and forearm protection for restaurants, delis, and commercial kitchens. The Fryer Glove series offers 25% more product protection by weight than comparable products.

PRODUCT FEATURES

- Raw material surface made of 100% polychloroprene (neoprene)
- Neoprene-supported mitt with etched rough finish
- Thermal cotton jersey liner
- Withstands radiant temperatures up to 450 °F
- Fully liquid-proof shell—18" length
- Straight cuff with strong sewn-in loop for easy storage
- Contains no natural rubber latex proteins
- FDA compliant under 21 CFR 177.2600
- Color: black
- Sizes: #93180 = 18" (L)

Part number: 93180















Caution: These mitts are not recommended for open flame contact. Store dry, cool, and sheltered from direct sunlight.



PACKAGED

- 1 pair per poly bag
- 12 pairs per inner carton
- 2 inner cartons per case
- 24 pairs per master carton



