

KROTECH FOOD 838



DESCRIPTION AND GENERAL PROPERTIES

- Length (cm) 34
- Colour/Color Blue
- Interior finish Seamless textile support from HDPE fibres
- Size / EAN 7 8 9 10
- Packaging 1 glove/bag - 10 gloves/carton



PERFORMANCE RESULTS

Certification category 2



254X
ISO 13997 :
26 N (2513 g)

ISO 13997 defines the weight on the blade required to cut in a single movement.

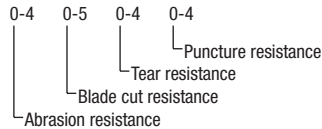
Data was obtained according to ISO 13997, from the average of several measurements. As individual specimens will obviously have greater or lesser cut resistance than the average, so this result can provide only a general indication of the cut resistance of any protective material.

Legends



MECHANICAL HAZARDS EN 388

PERFORMANCE LEVELS



LOW CHEMICAL PROTECTION EN 374



MICRO-ORGANISMS EN 374

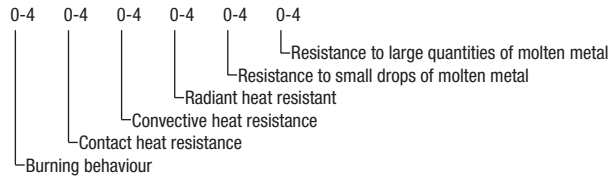


RADIOACTIVE CONTAMINATION EN 421



HEAT AND FIRE EN 407

PERFORMANCE LEVELS



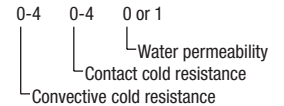
SPECIFIC CHEMICAL PROTECTION EN 374

Letter Code	Chemical product
A	Methanol
B	Acetone
C	Acetonitrile
D	Dichloromethane
E	Carbon Disulfide
F	Toluene
G	Diethylamine
H	Tetrahydrofurane
I	Ethyl acetate
J	n-Heptane
K	Sodium hydroxide 40%
L	Sulphuric acid 96%



COLD HAZARDS EN 511

PERFORMANCE LEVELS



For more details: www.mapa-pro.com

KROTECH FOOD 838

DESCRIPTION AND GENERAL PROPERTIES

- Excellent cut resistance (ISO 13997 = 26 N)
- Reinforced forearm protection due to the long cuff
- All the performances of the glove are guaranteed up to 20 cleaning cycles (90°C)
- Washing traceability thanks to a specific label to follow the number of washing
- Suitable for contact with all types of food

MAIN FIELDS OF USE

Local Authorities (Catering Services)

Food industry

- Cutting meat and fish
- Deboning poultry
- Deboning, slicing

INSTRUCTIONS FOR USE

Instructions for use

It is recommended to check that the gloves are suitable for the intended use, because the conditions of use at workplace may differ from the «CE»-type tests.

- It is not recommended for persons sensitized to natural latex (wrist with elastic natural rubber).
- Do not use them next to moving machinery

Storage conditions

Store the glove in their original packaging protected from heat, light and humidity

Laundering conditions

Wipe gloves contaminated with oil or grease with a dry cloth before removing. Performances of the gloves are not negatively affected by cleaning up to 20 cleaning cycles* under the conditions described above: Use of a household or industrial washing machine and a standard liquid detergent, synthetic program temperature 90 ° C and spin drying at 400 rotations per minute.

Improper use of the gloves or submitting them to a cleaning or a laundering process that is not specifically recommended can alter their performance levels.

The customer or the laundry is sole responsible for the compliance with these washing conditions.

* Test performed: 5 successive washes on unworn gloves.

Drying conditions

Tumble drying at 60°C maximum. Put the gloves on dry, clean hands. Ensure the inside of the gloves is dry before putting them on again.

LEGISLATION

This product is not classified hazardous according to the regulation (EC) n°1272/2008 of the European Parliament and of the Council. This product does not contain more than 0.1 % of substance of very high concern (SVHC) or any substance included in the annex XVII of the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).

- CE-Type Examination Certificate

0075/014/162/09/15/0981

- Issued by the notified body nr

0075 -CTC - 4 rue Hermann Frenkel - 69367- Lyon Cedex 07- France