

KRYTECH 838

Very high risk - ISO E

An optimal cut protection for the food industry

CUT PROTECTION

LEVEL E

EN388

2X4XE

CAT.CATEGORY 2

ISO 13997:



24.2 N

DEXTERITY

EN 420: 5/5



SPECIFIC ADVANTAGES

Cut protection

- Combines an excellent cut resistance (ISO 13997 = 24.2 N) and an excellent food compliance (suitable for all kind of food)
- A long cuff for a better protection of the forearm

Guaranteed quality

• Silicone free to prevent traces, defects on metal sheet and glass prior to painting

(iii) W

Washability

• Washable up to 20 times at 90°C without any alteration on performances* allowing to extend glove lifespan, reduce costs and waste.

INDUSTRIES

- Food industry
- Local Authorities (Catering Services)

APPLICATIONS

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

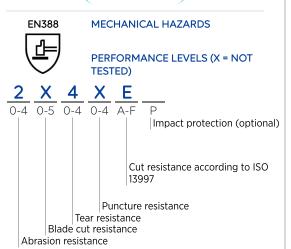
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LEGENDS





FOOD CONTACT

Commission Regulation (EU) n°10/2011 (plastic materials)

PRODUCT DETAILS

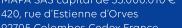
| Interior finish | Seamless textile support from HDPE fibres |
|---------------------|---|
| Gauge | 10 |
| Cuff characteristic | Long cuff |
| Colour.s | Blue |
| Length (cm) | 34 |
| European sizes | 6 7 8 9 10 11 |

LOGISTIC DETAILS

| Packaging | 1 glove/bag |
|-----------|------------------|
| | 10 gloves/carton |

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 no 1907/2006 of the European Parliament and of the Council (REACH).
- UE type certificate or CE type examination certificate: 0075/014/162/08/18/1651
- Issued by the notified body nr: 0075 CTC 4, rue Hermann Frenkel 69367 Lyon Cedex 07- FRANCE



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^{*} Tests carried out on unworn gloves (i.e. in new condition) which differs from the reality in the field.