

SPECIFICATIONS



ARTICLE

Designation : ULTRANITRIL 495 nitrile glove Code bobet : 17765 : S.6 17766 : S.7 17767 : S.8 17768 : S.9 17769 : S.10 Selling Unit : pair

Non-contractual pictures

CHARACTERISTICS

- Material : nitrile
- Inside finish : flocked
- Outside finish : non-slip pattern
- Length : 320 mm
- Thickness : 0.41 mm
- Colour : blue

BENEFITS :

- Very good resistance to animal and vegetable oils and fats.
- Good grip of slippery objects thanks to the non-slip relief.
- Suitable for contact with foodstuffs.
- Can be worn alone or as an over-glove
- Recommended for people sensitized to natural latex proteins
- Guaranteed silicone-free

APPLICATIONS :

Food industries : fish and meat cutting, filleting, food handling.

PACKAGING :

1 pair in a bag - 10 pairs in a bag - 100 pairs in a carton

RECOMMENDED STORAGE / APPLICATION :

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

- It is not recommended for users sensitized to dithiocarbamates and thiazoles.
- Wear the gloves on dry and clean hands.
- If used with a dangerous product, reverse the cuff edge to prevent drops from falling on the arm.
- Before reusing it, check that there is no crack nor tear.

Storage :

- Keep the gloves in their packaging and away from direct sunlight, humidity and heat.

STANDARDS :

Complies with EU regulation 2016/425 relating to personal protective equipment (Category III)



Complies with European standards:

- General requirements: EN ISO 21420:2020 (Dexterity 5)
- Mechanical risks: EN 388:2016 + A1:2018 3101X
- Chemical risks: EN ISO 374-1:2016 Type A AJKOPT
- Micro-organism risks: EN ISO 374-5:2016

Complies with the French decree of August 05, 2020 relating to rubber materials and objects intended to come into contact with foodstuffs

