



Cut protection

KRYTECH 838

Very high risk - ISO E

An optimal cut protection for the food industry



CUT PROTECTION
LEVEL E

EN388



2X4XE

CATEGORY 2



ISO 13997:

24.2 N

DEXTERITY

EN420:
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



Washability

- Washable up to 20 times at 90°C , 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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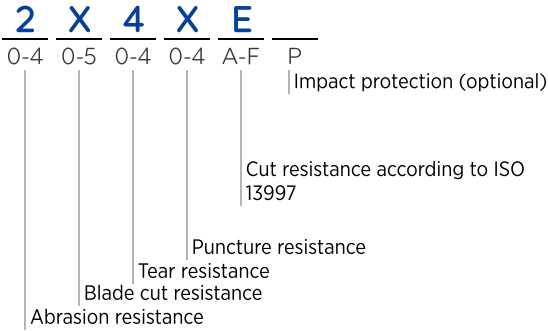
LEGENDS

EN388

MECHANICAL HAZARDS



PERFORMANCE LEVELS (X = NOT TESTED)



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 n° 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