

SPECIFICATIONS



ARTICLE

Designation : EPIFOOD nitrile glove

Code bobet :

15011 : S.S (6-7)

15012 : S.M (7-8)

15013 : S.L (8-9)

15014 : S.XL (9-10)

Selling Unit : Hundred

Non-contractual pictures



CHARACTERISTICS

Nitrile glove offering a great resistance to chemicals as well as an outstanding flexibility allowing a touch of great sensitivity

- Material: nitrile
- Colour : blue
- Cuff : rolled edge
- Rough finger tips
- Ambidextrous

DIMENSIONS :

Length : 240mm (+/-5)

Finger thickness (mm) : 0.08 (+/-0.01)

Cuff thickness (mm) : 0.06 (+/-0.01)

Palm thickness : 0.06 (+/-0.01)

Palm perimeter (mm) : 80-89 for size S, 90-99 for size M, 100-109 for size L and 110-119 for size XL

AQL = 1.5

APPLICATIONS :

All final stages of meat and fish processing, prepared meals, dairy processing..., communities...

PACKAGING :

100 gloves in a box - 10 boxes of 100 gloves in a carton.

RECOMMENDED STORAGE / APPLICATION :

Store in origin packing and avoid light, humidity and extreme temperatures, between 10°C and 40°C.

Expiration date : 5 years after the manufacture date

STANDARDS :

In compliance with the :

- EU regulation 2017/745 relating to medical devices : Class I
- EN 455-1-2-3-4 : Non-reusable medical gloves

- EU Regulation 2016/425 relating to individual protection equipment (Category III)
- EN ISO 21420 - protective glove general requirements and test methods
- EN 16523-1 - Protective gloves against chemicals and microorganisms
- EN 374-1/-2/-4/-5- Protective gloves against chemicals and microorganisms

FOOD CONTACT : in compliance with the UE 10/2011 on plastic items in contact with foodstuffs



EN ISO 374-1
Type B JKT



EN ISO 21420