

# SPECIFICATIONS

## ARTICLE

Designation : **HyFlex® 72400 cut resistant glove**

Code bobet :

**21826 : Size 6, Purple | 21829 : Size 9, Brown**  
**21827 : Size 7, Red | 21830 : Size 10, Black**  
**21828 : Size 8, Yellow | 21835 : Size 11, Sky blue**

Selling Unit : **Unit**

*Non-contractual pictures*



## CHARACTERISTICS

- Cut resistant glove Level F for all cutting operation in food industries.
- Industrial protective glove. Textile knitted glove, gauge 10
- Optimum durability and protection against cuts
- Knitwrist
- Light/medium weight glove that combines softness and suppleness and can be worn without discomfort during prolonged periods.
- Easily recognisable thanks to the different colours on knitwrist.
- Ambidextrous shape that doubles glove life time
- Materials : Stainless steel, polyester, Lycra®, HPPE, fibreglass
- Blue colour, reference for the food industry
- Glove made from elastic spandex fibers for an adjusted fit, even after repeated washings.
- Without latex : limits allergy risks (type 1)

## APPLICATIONS :

- Ideal for use in fish, meat and poultry processed feed, fruits and vegetables process
- Do not use for handling liquids or sharp objects. Do not use with a rotating machine in which glove may get caught.

## PACKAGING :

12 gloves in a bag, 24 gloves in a carton (= 2 bags)

## WASH :

Machine washable at 90°C: with non-caustic cleaning agents, drying at 40°C maximum. No change in performance or durability, no shrinkage even after multiple washes.

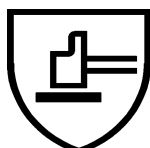
## STANDARDS :

Complies with European Regulation 2016/425 relating to personal protective equipment (Category II)

Complies with European standards:

- EN ISO 21420: 2020: General requirements and test methods - Protective gloves
- EN 388:2016 + A1: 2018: Mechanical risks: 3X4XF

Gloves comply with the requirements of Regulation 1935/2004 of the European Parliament and of the Council concerning materials and articles intended to come into contact with foodstuffs and Regulation 2023/2006 of the European Commission relating to good manufacturing practices for materials and articles intended to come into contact with foodstuffs



EN ISO 21420 :  
2020 Cat.II

EN388:2016 + A1:  
2018 - 3X4XF