

KRYTECH 838

Very high risk - ISO E

An optimal cut protection for the food industry

CUT PROTECTION

LEVEL E

EN388



CATEGORY 2

CE

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

(a) 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

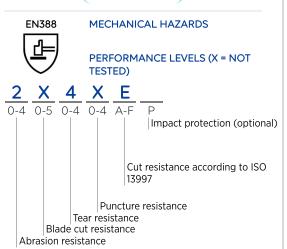
Edit 17/10/2024



KRYTECH 838

Very high risk - ISO E

(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 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

Edit 17/10/2024