

GCM without cuff (PPE - category II)



FIELD OF APPLICATION

The GCM glove provides protection against stabbing when:

- working in slaughter houses, in meat, fish or shellfish industries
- working in catering establishments
- doing manual boning operations for processing meat, game and poultry
- working in plastics, leather, textile and paper industries
- laying floor coverings and similar works.

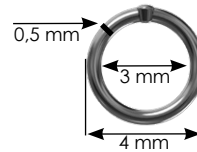


MATERIAL: food approved stainless steel wire and hygienic polyurethane removable strap.

FEATURES

Chainmail:

- wire diameter: 0,5 mm
- ring internal diameter: 3 mm
- ring external diameter: 4 mm



fastening wrist by removable strap with adjustable buckle and press stud.

Strap covered by mesh

Available in Left-handed glove (GA) reversible or right-handed glove (DR) reversible

Size of the glove identified by a color strap and a colour tag

NORMS & REGULATIONS

This glove complies with the regulation (UE) PPE 2016/425.

NF EN 1082-1 & ISO 13999-1: Protective clothing. Gloves and armguards protecting against cuts and stabs from hand knives

NF EN 14328: Protective clothing. Gloves and armguards protecting against cuts from powered knives. Requirements and test methods

Polyurethane in accordance with EC **N° 1935/2004** Regulation on materials and articles intended to come into contact with food and with UE **N°10/2011** Regulation on rubber materials and articles intended to come into contact with food.

Stainless steel in accordance with **NF A 36-711** regulation: « Steel other than for packaging - Stainless steel intended to come into contact with foodstuffs, products and drinks for humans or animals » and with **NF EN 1811 + A1** regulation «Reference test method for release of nickel from products intended to come into direct and prolonged contact with the skin»

Glove in accordance with **article 33 of REACH** regulation (Registration, Evaluation, Authorisation and Restriction of Chemicals) **N°1907/2006** - 18 december 2006 and its amendments.

Notified body N° 0556 : DGUV test Prüf und Zertifizierungsstelle Nahrungsmittel und Verpackung
Fachbereich Nahrungsmittel - Lortzingstasse 2 - D – 55127 Mainz



CLEANING CONDITIONS

Cleaning / Disinfection: PPE can be cleaned using a suitable washing gun, by soaking, by vigorous brushing or in a washing machine. In all cases, the water with added product must be at a maximum temperature of 63 ° C.

Warning : the technical sheet of the product used refers to a maximum water temperature, which may be lower.

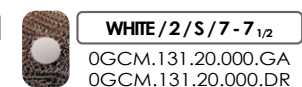
Particular attention to dosage and temperature must be observed in the case of using alkaline chlorinated or acidic products.

Use only products authorized by the veterinary services. The use of chlorine in large doses and at high temperature is not recommended.

Disinfection: High temperature disinfection can be done with clean water of a minimum of 82 ° C up to a maximum temperature of 90 ° C, in a machine, by soaking or sprinkling.

Drying and Storage: Forced drying by hot or natural air ventilation but in a dry and ventilated place. Store in a cool, dry place

SIZES AND REFERENCES



N° intrastat : 73239300

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