

Ultranitril 495

DESCRIPTION AND GENERAL PROPERTIES

- **Material** Nitrile
- **Length (cm)** 32
- **Thickness (mm)** 0.38
- **Colour/Color** Blue
- **Interior finish** Flocked
- **Exterior finish** Embossed texture
- **Size / EAN** 6 7 8 9 10
- **Packaging** 1 pair/bag - 10 pairs/bag - 100 pairs/carton
- **Complementary information** Guaranteed without silicone



PERFORMANCE RESULTS

Certification category 3

CE 0334



Dexterity EN 420 : 5/5

AJKOPT

3101X

Suitable for food use according to the European Directive CEE 1 of food. Completely waterproof, this high-strength glove, worn a is suitable for the preparation of fish, meat, vegetables, oils and roasted meats or vegetables.

Legends

ANSI	CUT RESISTANCE		
A1	A1 ≥ 200 G	A4 ≥ 1500 G	A7 ≥ 4000 G
	A2 ≥ 500 G	A5 ≥ 2200 G	A8 ≥ 5000 G
CUT	A3 ≥ 1000 G	A6 ≥ 3000 G	A9 ≥ 6000 G

EN 511	COLD HAZARDS		
	PERFORMANCE LEVELS		
	0-4	0-4	0 or 1
			Water permeability
			Contact cold resistance
			Convective cold resistance

EN 407	THERMAL RISKS		
	Heat and fire		
	PERFORMANCE LEVELS		
	0-4	0-4	0-4
			Resistance to large quantities of molten metal
			Resistance to small drops of molten metal
			Radiant heat resistant
			Convective heat resistance
			Contact heat resistance
			Burning behaviour

PROTECTION FROM PESTICIDES

ISO 18889	ISO 18889	ISO 18889
G1	G2	GR

MICRO-ORGANISMS

EN ISO 374-5	EN ISO 374-5
Protection against bacteria, fungi	Protection against bacteria, fungi, virus
	VIRUS

CHEMICAL RISKS

EN ISO 374-1	EN ISO 374-1	EN ISO 374-1
Type A	Type B	Type C
U V W X Y Z	X Y Z	
A Methanol	J n-Heptane	
B Acetone	K Sodium hydroxide 40%	
C Acetonitrile	L Sulphuric acid 96%	
D Dichloromethane	M Nitric acid 65%	
E Carbon Disulfide	N Acetic acid 99%	
F Toluene	O Ammonia 25%	
G Diethylamine	P Hydrogen peroxide 30%	
H Tetrahydrofurane	S Hydrofluoric acid 40%	
I Ethyl acetate	T Formaldehyde 37%	

EN 388 MECHANICAL HAZARDS

EN 388	MECHANICAL HAZARDS		
	PERFORMANCE LEVELS		
	0-4	0-5	0-4
			Impact protection
			Cut resistance according to ISO 13997
			Puncture resistance
			Tear resistance
			Blade cut resistance
			Abrasion resistance

RADIOACTIVE CONTAMINATION



ELECTROSTATIC DISCHARGE PROTECTION



For more details: www.mapa-pro.com

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PROFESSIONAL

SPECIFIC ADVANTAGES

- Excellent dexterity and comfort thanks to the anatomical form and the flocklined finish
- Good grip due to the embossed texture
- Very good resistance to animal fats and vegetable oils
- Worn alone or as an outer-glove
Recommended for persons sensitized to natural rubber proteins.
- Previous name : Ultrafood 495

MAIN FIELDS OF USE

Food industry

- Cutting meat and fish
- Food handling
- Filleting Fish

INSTRUCTIONS FOR USE

Instructions for use

- It is recommended to check that the gloves are suitable for the intended use, because the conditions of use at workplace may differ from the "CE"-type tests.
- Persons sensitised to dithiocarbamates and thiazoles should not use these gloves.
- Put the gloves on dry, clean hands.
- Do not use the gloves in contact with a chemical for a duration in excess of the measured breakthrough time. Refer to the website www.mapa-pro.com or contact the Technical Customer Service - MAPA PROFESSIONNEL (stc.mapaspontex@mapaspontex.fr) in order to know this breakthrough time. Use 2 pairs alternatively when in long duration contact with a solvent.
- Turn the cuff end down in order to prevent a hazardous chemical from dripping onto the arm.
- Inspect the gloves for cracks or snags before reusing them.

Storage conditions

- Store the gloves in their original packaging protected from light, humidity and heat.

Laundering conditions

- Before taking off the gloves, clean them as appropriate :
- in use with paints, pigments and inks : wipe with a clean cloth dampened with a suitable solvent, and rub over with a dry cloth
- in use with a solvent (diluent, etc...) : rub over with a dry cloth
- in use with acids or alkalies : thoroughly rinse the gloves under running water, and rub over with a dry cloth
- Caution : improper use of the gloves or submitting them to any cleaning or laundering process which is not specifically recommended can alter their performance levels.

Drying conditions

- Ensure the inside of the gloves is dry before putting them on again.

Food contact US

- FDA 21CFR 177.2600

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** : 0075/014/162/08/18/1648
- **Issued by the notified body nr** : 0075 - C.T.C. – 4 rue Hermann Frenkel - F- 69367 LYON Cedex 07
- **Quality assurance certificat** : 0334 Asqual 14 rue des Reculettes -F-75013 PARIS