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



0334

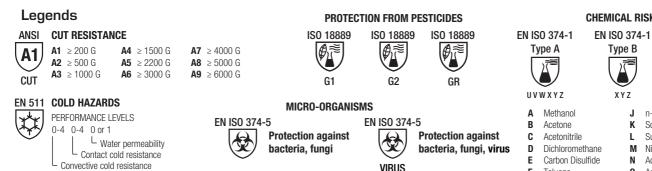


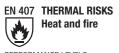




Suitable for food use according to the European Directive CEE 1 of food. Completely waterproof, this high-strength glove, worn a is suitable for the preparation of fish, meat, vegetables, oils and roasted meats or vegetables.

Dexterity EN 420:5/5





PERFORMANCE LEVELS 0-4 0-4 0-4 0-4 0-4 L 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

EN 388 MECHANICAL HAZARDS

PERFORMANCE LEVELS 0-4 0-5 0-4 0-4 A-F Cut resistance according to ISO 13997 L Puncture resistance Tear resistance Blade cut resistance Abrasion resistance

CHEMICAL RISKS

Type B X Y 7

Type C

EN ISO 374-1

- Dichloromethane
- Carbon Disulfide Toluene
- G Diethylamine
- Tetrahydrofurane н Ethyl acetate

RADIOACTIVE CONTAMINATION



Sodium hydroxide 40%

Sulphuric acid 96% Nitric acid 65%

n-Heptane

- Acetic acid 99% Ammonia 25%
- Hydrogen peroxide 30% S
- Hydrofluoric acid 40%
- Formaldehyde 37%

ELECTROSTATIC DISCHARGE PROTECTION EN 16350



For more details: www.mapa-pro.com



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 (diluents, 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) $n^21272/2008$ 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 $n^21907/2006$ 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

