

Ultranitril 472

DESCRIPTION AND GENERAL PROPERTIES

- **Material** Nitrile
- **Length (cm)** 30
- **Thickness (mm)** 0.26
- **Wrist** Straight cuff
- **Colour/Color** Blue
- **Interior finish** Chlorinated
- **Exterior finish** Pebbled
- **Size / EAN** 6 7 8 9 10
- **Packaging** 10 pairs/bag - 100 pairs/carton
- **Complementary information** Guaranteed without silicone



PERFORMANCE RESULTS

Certification category 3

CE 0334



Dexterity EN 420 : 5/5

JOT

2101X

Suitable for food use according to the European Directive CEE 1 of food. Completely waterproof, this glove, worn alone or as an excellent dexterity. Suitable for the preparation of fish, meat, ve oils and fats, as well as fried/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 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 0-4 A-F (P)
	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

- Freedom of movement and excellent sensitivity, due to the gloves reduced thickness
- Chlorinated finish for better protection of the products being handled
- Suitable for all type of food
- Worn alone or as an outer-glove
- Previous name: Optinit 472

MAIN FIELDS OF USE

Mechanical industry

- Assembly of small oily parts
- Precision assembly
- Machining parts using cutting oil

Food industry

- Food preparation
- Food handling

Construction Industry (Carpenters/Joiners)

- Handling PVC-based glues
- Preparing coatings, varnishes

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 the workplace may differ from the "CE"-type tests.
- It is not recommended for persons sensitised to dithiocarbamates and thiazoles to 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 and humidity.

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 alkalines : thoroughly rinse the gloves under running water, and rub over with a dry cloth.

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** : 0075/014/162/05/18/0971
- **Issued by the notified body nr** : 0075 - C.T.C- rue Frenkel - F – 69367 LYON Cedex 07
- **Quality assurance certificat** : 0334 Asqual 14 rue des Reculettes -F-75013 PARIS