

WILCOFLEX with 20cm cuff (PPE - category II)

0.5 mm

FIELD OF APPLICATION

The WILCOFLEX glove provides protection against stabbing when:

- working in slaughterhouses, in meat, fish or shellfish industry;
- 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 contact stainless steel wire and food contact stainless steel patented spring.

FEATURES

Chainmail:

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

Wrist fastening with stainless steel spring - fits all hand types. The WILCOFLEX glove is equipped with an integrated stiffener, it is a spring system for the adjustment of chainmail at fingertips.

It is available in left hand (GA) for right-handed people or in right hand (DR) for left-handed people. Visual size identification with a colour tag.

NORMS & REGULATIONS

The WILCOFLEX glove complies with the requirements of the 89/686/EEC European regulation.

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

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

Stainless steel in accordance with NF A 36-711 regulation: « Steel other than packaging - Stainless steel intended to come into with foodstuffs, products and drinks for human 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.

N° 0299: Fachbereich – PersönlicheSchutzausrüstung Prüflabor II – Lortzingstrasse 2 – D – 55127 Mainz.



Cleaning: by vigorous brushing or pressurized jets in hot soapy water or in a mixture of water and mild detergent. Do not use toxic cleaning products. Rinsing: with water. Disinfection: temperature between 82°C and 90°C. Use only products authorised for food contact by health services. High chlorine dose is not recommended. Storage: in a dry and ventilated place.

SIZE AND REFERENCES

 $0/XXS/5-5_{1/2}$

 $1/XS/6-6_{1/2}$



3/M/8-81/2 0GWS.130.02.200.GA 0GWS.130.12.200.GA 0GWS.130.22.200.GA 0GWS.130.32.200.GA 0GWS.130.42.200.GA 0GWS.130.52.200.GA 0GWS.130.02.200.DR 0GWS.130.12.200.DR 0GWS.130.22.200.DR 0GWS.130.32.200.DR 0GWS.130.42.200.DR 0GWS.130.52.200.DR

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 $4/L/9-9_{1/2}$

5/XL/10

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