

407B

Medium weight antimicrobial



The 407B medium weight cut resistant food handling glove is the optimal balance between high cut resistance, durability and flexibility. Suitable for medium duty meat carving and deboning, fish processing and filleting, the glove delivers good grip even when animal fats are present.

An extended cuff provides added protection to the wrist area. Can be industrially laundered at up to 92°c.

Features & Benefits

- EN388: 2016 level F cut resistance
- · Permanent antimicrobial component
- May be washed at up to 92°C
- · Colour coded to prevent cross contamination
- Extended cuff for added protection
- Designed for knife hand use
- Ambidextrous

Applications / Industries

- Meat carving and deboning
- Butchery
- · Fish filleting and processing
- · Suitable for beef, pork and poultry

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Tilsatec antimicrobial food gloves do not contain any glass materials which may fibrillate and break off when in contact with food stuffs. Gloves are suitable for contact with all food stuffs in compliance with EC Regulation 1935/2004.

Code	Description	Gauge	Colour	Cuff Style	Length	Sizes	Packaging
407B	Medium weight antimicrobial cut resistant food glove	10gg	Blue	Knit wrist	255-305mm	6/XS - 11/2XL	6 pieces/polybag 144 pieces/carton

http://tilsatec.com/products/407b-medium-weight-antimicrobial-cut-level-f-food-glove

Performance









Antistatic according to the requirements of EN 1149-5 : 2008 using EN 1149-3 : 2004 induction charging test method.



Made with Tilsatec Rhino Yarn technology. Produced in the UK and developed by Tilsatec's specialist team of yarn technologists to deliver the optimum in performance and comfort.

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