

410B

Heavy weight antimicrobial cut resistant food glove



The 410B heavy weight cut resistant food handling glove has been re-engineered to now offer extreme levels of cut resistance, which are cut level F under the new EN388: 2016.

Designed to withstand the toughest of meat processing environments, the glove can be used for medium to large meat carving, deboning and butchery work. The heavier gauge knit is tough and durable and able to be industrially laundered at up to 92°c to ensure all bacteria is removed.

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
- · 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
410B	Heavy weight antimicrobial cut resistant food glove	7gg	Blue	Knit wrist	255-305mm	6/XS - 11/2XL	6 pieces/polybag 144 pieces/carton

http://tilsatec.com/products/410b-heavy-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.

Tilsatec | +44 [0]1924 375742 | info@tilsatec.com | www.tilsatec.com