coverguard®

TECHNICAL DATASHEET

EUROCUT FOOD

Ref.

1CUF000

Cut - Precision Work





DESCRIPTION

EUROCUT FOOD glove, white seamless support from UHMWPE and Nylon, Knitted wrist, Long cuff 20cm

Food contact: suitable for all types of food

Washable for 20 cycles at 70°C Ambidextrous, Sold by piece

Certified OEKO-TEX® STANDARD 100, CQ 1301/1, IFTH

SECTORS

Food-processing industry

Regional/public authorities

Services and distribution

APPLICATIONS

Food preparation, handling and processing, Meat and fish cutting plants, slaughterhouses.

Dry Environment

















The +

COVERPERF DURABILITY: Washability -Performance guaranteed up to 20 cycles at 70°C

Very high cut protection

Long cuff: reinforced forearm protection Suitable for food contact (all types of food) Heat contact protection 100°C / 15 sec.

PURCHASE PACKAGING

Ref.	Size	Inner	Carton
1CUFO00007	7	10	100
1CUFO00008	8	10	100
1CUFO00009	9	10	100
1CUFO00010	10	10	100
1CUFO00011	11	10	100

SALES PACKAGING

Hangable individual polybag

TECHNICAL FEATURES

Gauge 13

Color White Shape Glove

Gloves environment Contact with dry food Glove type Seamless knitting Support material

HPPE / NYLON / ELASTANE

Material of coating Without Type Of Cuff Elastic wrist 200

Cuff length - mm Distributor machine

STANDARD(S)

This glove conforms to the personal protective equipment model covered by the EC type-examination certificate 0075/1747/162/09/22/1772

Delivered by CTC (0075) 4 rue Hermann. Frenkel 69367 Lyon Cedex 07 France



EPI CAT. II

EN ISO 21420:2020

Protective gloves – General requirements and test methods

EN388:2016

+ A1:2018



2.3.4.X.E.

Protection from mechanical risks

ANSI



EN407:2020



Food contact



COVERPERF -Durability/Washable



Cut resistance ANSI/SEA 105-2016 / ASTM F2992M-15

Protective gloves and other hand protective equipments against thermal risks (heat and/or fire)

The overall and specific migration of substances subject to restriction has been tested according to EU Regulation 10/2011 and does not exceed any legal migration levels. Supporting documents are available upon request.

The product has been tested against simulant food types A, B and D2 of Regulation No.10/2011 for Plastic Materials and Articles in contact with all food types, aqueous and fatty foods 2 hours at 40°C for repeat use.

MAJ 19/10/2023