

Ref. 1CUFO00

### Cut - Precision Work

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

### 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.

## 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
Cuff length - mm	200
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

EN388:2016  
+ A1:2018

2.3.4.X.E.

EN407:2020



X.1.X.X.X.X

Food contact

COVERPERF -  
Durability/Washable

Protective gloves – General requirements and test methods

Protection from mechanical risks

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.