

Ultranitril 495

DESCRIPTION AND GENERAL PROPERTIES

Material Nitrile
 Length (inches) 12.59
 Thickness (inches) 0.149
 Colour/Color Blue
 Interior finish Flocked
 Exterior finish Embossed texture
 Size / EAN 6 7 8 9 10
 Packaging 1 pair/bag - 10 pairs/bag - 100 pairs/carton
 Complementary information Guaranteed without silicone



PERFORMANCE RESULTS

Certification category 3

CE 0334

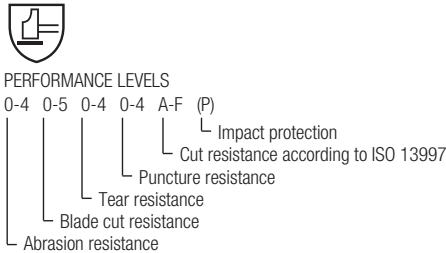


Suitable for food use according to the European Directive CEE 1 of food. Completely waterproof, this high-strength glove, worn a is suitable for the preparation of fish, meat, vegetables, oils and roasted meats or vegetables.

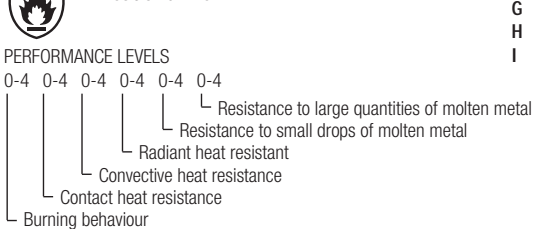
Dexterity EN 420 : 5/5

Legends

EN 388 MECHANICAL HAZARDS



EN 407 THERMAL RISKS heat and fire



CHEMICAL RISKS

EN ISO 374-1 Type A



U V W X Y Z

- A Methanol
- B Acetone
- C Acetonitrile
- D Dichloromethane
- E Carbon Disulfide
- F Toluene
- G Diethylamine
- H Tetrahydrofurane
- I Ethyl acetate

EN ISO 374-1 Type B



X Y Z

- J n-Heptane
- K Sodium hydroxide 40%
- L Sulphuric acid 96%
- M Nitric acid 65%
- N Acetic acid 99%
- O Ammonia 25%
- P Hydrogen peroxide 30%
- S Hydrofluoric acid 40%
- T Formaldehyde 37%

EN ISO 374-1 Type C



CUT RESISTANCE

- | | | |
|-------------|-------------|-------------|
| A1 ≥ 200 G | A4 ≥ 1500 G | A7 ≥ 4000 G |
| A2 ≥ 500 G | A5 ≥ 2200 G | A8 ≥ 5000 G |
| A3 ≥ 1000 G | A6 ≥ 3000 G | A9 ≥ 6000 G |

MICRO-ORGANISMS

EN ISO 374-5



Protection against bacteria, fungi

EN ISO 374-5



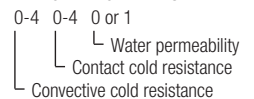
Protection against bacteria, fungi, virus

VIRUS



COLD HAZARDS

PERFORMANCE LEVELS



EN 421



RADIOACTIVE CONTAMINATION

For more details: www.mapa-pro.com

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PROFESSIONAL

SPECIFIC ADVANTAGES

Excellent dexterity and comfort thanks to the anatomical form and the flocklined finish
Good grip due to the embossed texture
Very good resistance to animal fats and vegetable oils
Worn alone or as an outer-glove
Recommended for persons sensitized to natural rubber proteins.
Previous name : Ultrafood 495

MAIN FIELDS OF USE

Food industry

Cutting meat and fish
Food handling
Filleting Fish

INSTRUCTIONS FOR USE

Instructions for use

It is recommended to check that the gloves are suitable for the intended use, because the conditions of use at workplace may differ from the "CE"-type tests.

Persons sensitised to dithiocarbamates and thiazoles should not use these gloves.

Put the gloves on dry, clean hands.

Do not use the gloves in contact with a chemical for a duration in excess of the measured breakthrough time. Refer to the website www.mapa-pro.com or contact the Technical Customer Service - MAPA PROFESSIONNEL (stc.mapaspontex@mapaspontex.fr) in order to know this breakthrough time. Use 2 pairs alternatively when in long duration contact with a solvent.

Turn the cuff end down in order to prevent a hazardous chemical from dripping onto the arm.

Inspect the gloves for cracks or snags before reusing them.

Storage conditions

Store the gloves in their original packaging protected from light, humidity and heat.

Laundering conditions

Before taking off the gloves, clean them as appropriate :

in use with paints, pigments and inks : wipe with a clean cloth dampened with a suitable solvent, and rub over with a dry cloth

in use with a solvent (diluent, etc...) : rub over with a dry cloth

in use with acids or alkalis : thoroughly rinse the gloves under running water, and rub over with a dry cloth

Caution : improper use of the gloves or submitting them to any cleaning or laundering process which is not specifically recommended can alter their performance levels.

Drying conditions

Ensure the inside of the gloves is dry before putting them on again.

Food contact US

FDA 21CFR 177.2600

LEGISLATION

This product is not classified hazardous according to the regulation (EC) n°1272/2008 of the European Parliament and of the Council. This product does not contain more than 0.1 % of substance of very high concern (SVHC) or any substance included in the annex XVII of the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).

UE type certificate or CE type examination certificate : 0075/014/162/08/18/1648

Issued by the notified body nr : 0075 - C.T.C. – 4 rue Hermann Frenkel - F- 69367 LYON Cedex 07

Quality assurance certificat : 0334 Asqual 14 rue des Reculettes -F-75013 PARIS