



Tunic LIGHTOVER without sleeves (PPE - category III)

FIELD OF APPLICATION

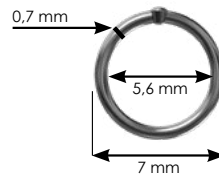
The LIGHTOVER tunic is made with 100% food contact approved stainless steel. It is used by butchers in meat industries, Horeca, supermarkets and many other fields such as textile industry... It ensures cut-protection against any risks with hand knives, hand cutting tools or stabbing.

MATERIAL: Stainless steel chainmail. Food contact

FEATURES

Chainmail:

- Wire diameter: 0,7 mm
- Internal diameter of the rings: 5,6 mm
- External diameter of the rings: 7 mm



Straps attached to the tunic with stainless steel plates.

Adjustable waist belt and back strap 100 % polyurethane (food contact according to EU regulation 10/2011) and polyacetal buckles.

Equipped with 2x3 press studs in order to adapt a MANULATEX chainmail shoulder glove.

Possibility to add a press-studs apron or a cover for maximum hygiene and ease of cleaning.



NORMS & REGULATIONS

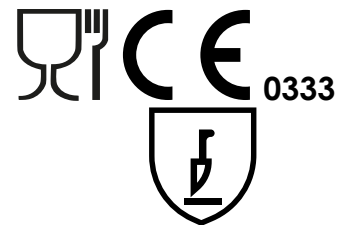
This tunic complies with the regulation (UE) EPI 2016/425 (2016).

EN ISO13998 (2003) performance level 2: suitable for boning operations.

Notified body in charge of the certification:

N° 0556 Prüf und Zertifizierungsstelle Nahrungsmittel und Verpackung - Fachbereich Nahrungsmittel - Lortzingstrasse 2 – D – 55127 Mainz

Notified body involved in manufacturing control: N° 0333 AFNOR certification
11 rue Francis De Pressensé - 93571 - La Plaine Saint-Denis



CLEANING CONDITIONS

Cleaning / Disinfection: PPE can be cleaned using a suitable washing gun, by soaking, by vigorous brushing or in a washing machine. In all cases, the water with added product must be at a maximum temperature of 63 ° C.

Warning : the technical sheet of the product used refers to a maximum water temperature, which may be lower.

Particular attention to dosage and temperature must be observed in the case of using alkaline chlorinated or acidic products.

Use only products authorized by the veterinary services. The use of chlorine in large doses and at high temperature is not recommended.

Disinfection: High temperature disinfection can be done with clean water of a minimum of 82 ° C up to a maximum temperature of 90 ° C, in a machine, by soaking or sprinkling.

Drying and Storage: Forced drying by hot or natural air ventilation but in a dry and ventilated place. Store in a cool, dry place

SIZE AND REFERENCES: * Height from top of the shoulder

Width x height * (cm)	Reference	Height (cm)	Waist / chest measurement (cm)
55 x 95	OXL1650.7M3.000XXX	158 - 190	90 - 120
55 x 110	OXL1650.7M6.000XXX	165 - 220	90 - 120

N° intrastat : 73239390

Bien plus que la sécurité
More than just safety



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