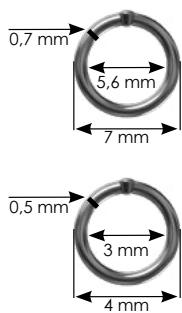


LIGHTOVER TUNIC

With sleeve(s) - 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.

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.

SIZES AND REFERENCES

Sleeves	Width x Height (cm)	Reference	Operator's size (cm)	Waist / Chest measurement (cm)
Left sleeve 65 cm	55 x 95	OXLI650.7M3.130XG5	158 - 190	90 - 120
	55 x 110	OXLI650.7M6.130XG5	165 - 220	
Right sleeve 65 cm	55 x 95	OXLI650.7M3.130DX5	158 - 190	90 - 120
	55 x 110	OXLI650.7M6.130DX5	165 - 220	
Two sleeves 65 cm	55 x 95	OXLI650.7M3.130DG5	158 - 190	90 - 120
	55 x 110	OXLI650.7M6.130DG5	165 - 220	