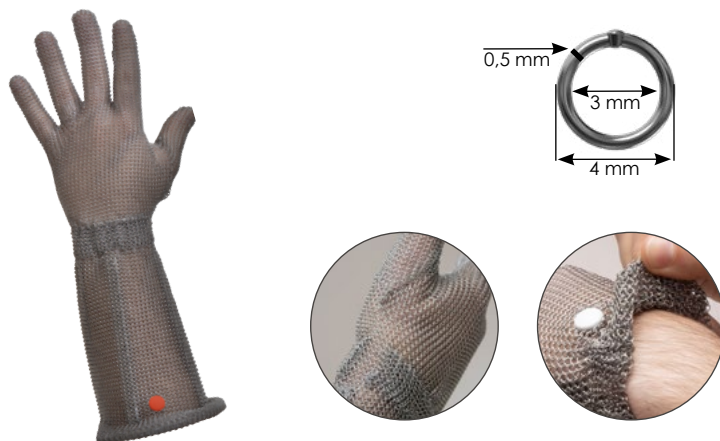


WILCO with BLADE-STOP cuff

PPE - category II



FIELD OF APPLICATION

The WILCO glove provides protection against stabbing when :

- working in slaughter houses, in meat, fish or shellfish industries
- working in catering establishments
- doing manual boning operations for processing meat, game and poultry
- working in plastics, leather, textile and paper industries
- laying floor coverings and similar works

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.

MATERIAL

Food contact stainless steel wire and food contact stainless steel patented spring.

FEATURES

Chainmail :

- wire diameter : 0,5 mm
- ring internal diameter : 3 mm
- ring external diameter : 4 mm

Wrist fastening with stainless steel spring protected by mesh

Blade-Stop cuff with stainless steel stiffeners

Blade blocker device

Reversible

Size of the glove identified by a colour tag

NORMS AND REGULATIONS

This glove complies with the regulation (UE) PPE 2016/425.

NF EN 1082-1 & ISO 13999-1 : Protective clothing. Gloves and armguards protecting against cuts and stabs

from hand knives.

NF EN 14328 : Protective clothing. Gloves and armguards protecting against cuts from powered knives. Requirements and test methods

Stainless steel in compliance with the **decree of January 13, 1976** relating to stainless steel materials and objects in contact with foodstuffs and with **NF EN 1811 + A1 regulation** «Reference test method for release of nickel from products intended to come into direct and prolonged contact with the skin».

Glove in accordance with **article 33 of REACH regulation** (Registration, Evaluation, Authorisation and Restriction of Chemicals) **N°1907/2006** - 18 december 2006 and its amendments.

Notified body : N° 0556 : DGUV test Prüf und Zertifizierungsstelle Nahrungsmittel und Verpackung Fachbereich Nahrungsmittel - Lortzingstasse 2 - D - 55127 Mainz



SIZES AND REFERENCES



	BLACK / 00 / XXXS / 4 - 4 1/2 OGW0.132.007.000.00		BROWN / 0 / XXS / 5 - 5 1/2 OGW0.132.07.000.00		GREEN / 1 / XS / 6 - 6 1/2 OGW0.132.17.000.00		WHITE / 2 / S / 7 - 7 1/2 OGW0.132.27.000.00
	RED / 3 / M / 8 - 8 1/2 OGW0.132.37.000.00		BLUE / 4 / L / 9 - 9 1/2 OGW0.132.47.000.00		YELLOW / 5 / XL / 10 OGW0.132.57.000.00		PURPLE / 6 / XXL / 11 OGW0.132.67.000.00