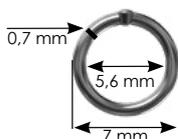


LIGHTOVER TUNIC

Without sleeves - PPE - category III



MATERIAL

Food contact stainless steel chainmail.

FEATURES

Chainmail :

- Wire diameter : 0,7 mm
- Ring internal diameter : 5,6 mm
- Ring external diameter : 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.

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

Blank stainless steel plate on the back (possibility of customized printing on demand).

Equipped with press studs for attaching a chainmail glove with shoulder cuff (MANULATEx brand).

NORMS AND 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

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

Width x Height (cm)	Reference	Weight (grams)	Operator's size (cm)	Waist / Chest measurement (cm)
55 x 95	0XLI650.7M3.000XXX	2010	158 - 190	90 - 120
55 x 110	0XLI650.7M6.000XXX	2220	165 - 220	90 - 120

