

## PARINOX TUNIC

PPE - category III



### MATERIAL

Food contact stainless steel chainmail.

### FEATURES

#### Chainmail :

- Wire diameter : 0,5 mm
- Ring internal diameter : 3 mm
- Ring external diameter : 4 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.

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

You can add an hygienic a press-studs apron for maximum hygiene and ease of cleaning.

### NORMS AND REGULATIONS

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

EN ISO13998 (2003) performance level 1 : suitable for trimming operations.

#### Notified body in charge of the certification :

N° 2777 SATRA Technology Europe Ltd, Bracetown Business Park, Clonee, Co. Meath - D15 YN2P - Ireland

#### Notified body involved in manufacturing control :

N° 0333 AFNOR certification 11 rue Francis De Pressensé - 93571 - La Plaine Saint-Denis



### FIELD OF APPLICATION

The PARINOX 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)
50 x 85	OXPA130.7S1.000XXX	1650	148-165	80 -110
55 x 85	OXPA130.7M1.000XXX	1900	148-165	90 -120
55 x 100	OXPA130.7M4.000XXX	2100	158-200	90 -120
55 x 115	OXPA130.7M7.000XXX	2350	165-220	90 -120