

# WILCO with short 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

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 and forearm fastening with stainless steel spring protected by mesh Reversible left-handed glove (GA) or reversible right-handed glove (DR) Size of the glove identified by a colour tag

### **NORMS & 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 accordance with NF A 36-711 regulation: « Steel other than for packaging - Stainless steel intended to come into contact with foodstuffs, products and drinks for humans or animals » 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

### **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



N° intrastat : 73239300





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