

HEAVYWEIGHT UNCOATED FOOD SAFE CUT RESISTANT GLOVE

Food safe and ambidextrous uncoated glove with HPPE providing maximal cut protection

FEATURES

- › Cut resistance: Level F (EN 388:2016)
- › A flexible easy-maintenance glove providing effective protection against cuts and with very good durability
- › Optimal dexterity and tactile feel retained
- › Lower allergy risks
- › No irritation by seams in contact with the skin
- › Fully launderable, with effective comfort
- › Can easily be one-hand used
- › Great freedom of movement for the wrist
- › Ambidextrous



SUITABLE FOR

- | | |
|---|--|
| <p>Typical Industries</p> <ul style="list-style-type: none"> ▪ Food ▪ Glass ▪ Manufacturing | <p>Suitable Applications</p> <ul style="list-style-type: none"> ▪ Food packing & handling ▪ Glass & window fixing ▪ Bottling ▪ Poultry, meat & seafood processing ▪ Drinks production & handling |
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CERTIFICATION

<p>CAT II</p> 	<p>EN 388:2016</p>  <p>2X41F</p>	
<p><i>See overleaf for explanation</i></p>		



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PRODUCT INFORMATION

MATERIALS	LINER:	7 gauge HPPE, nylon
	COATING:	Uncoated
COLOUR	Blue	
LENGTH (mm)	240 - 320 (size dependent)	
CUFF STYLE	Elasticated knit wrist	

ORDERING DETAILS

SIZE	CODE	PACKAGING
7/S	BST81271	6 pair per bag 12 gloves per case
8/M	BST81272	
9/L	BST81273	
10/XL	BST81274	

RECOMMENDATIONS FOR USE

- **USE:** Cut resistant glove. Not suitable for thermal, electrical, chemical protection. Do not use near moving machines if there is a risk of entanglement
- **STORAGE:** Store in dry conditions in the original packaging and away from direct sunlight
- **CLEANING:** To clean, wipe with a damp cloth. Note: The performance characteristics of worn and laundered gloves may differ from the results shown. Inspect the gloves to ensure no damage is present
- **LIFETIME:** Service life depends on the glove application and therefore cannot be specified. It is the responsibility of user to ensure the glove is suitable for its intended use

CERTIFICATION LEGENDS



MECHANICAL HAZARDS EN 388:2016 PERFORMANCE LEVELS*



*If tests are not performed or are not applicable, 'X' will be placed instead of a number/letter



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