Cut protection

KRYTECH 838

Very high risk - ISO E

An optimal cut protection for the food industry



CUT PROTECTION
LEVEL E

EN388
2X4XE

CATEGORY 2

ISO 13997:
24.2 N

DEXTERITY
EN420:
5/5

SPECIFIC ADVANTAGES

Cut protection

- Combines an excellent cut resistance (ISO 13997 = 24.2 N) and an excellent food compliance (suitable for all kind of food)
- A long cuff for a better protection of the forearm

Guaranteed quality

- Silicone free to prevent traces, defects on metal sheet and glass prior to painting

Washability

- Washable up to 20 times at 90°C, allowing to extend glove lifespan, reduce costs and waste.

INDUSTRIES

- Food industry
- Local Authorities (Catering Services)

APPLICATIONS

- Cutting meat and fish
- Deboning poultry
- Deboning, slicing

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LEGENDS

EN388



MECHANICAL HAZARDS

PERFORMANCE LEVELS (X = NOT TESTED)

2	X	4	X	E	
0-4	0-5	0-4	0-4	A-F	P

- P: Impact protection (optional)
- A-F: Cut resistance according to ISO 13997
- 0-4: Puncture resistance
- 0-4: Tear resistance
- 0-5: Blade cut resistance
- 0-4: Abrasion resistance



FOOD CONTACT

Commission Regulation (EU) n°10/2011 (plastic materials)

PRODUCT DETAILS

Interior finish	Seamless textile support from HDPE fibres
Gauge	10
Cuff characteristic	Long cuff
Colour.s	Blue
Length (cm)	34
European sizes	6 7 8 9 10 11

LOGISTIC DETAILS

Packaging	1 glove/bag 10 gloves/carton

LEGISLATION

- This product is not classified hazardous according to the regulation (EC) n°1272/2008 of the European Parliament and of the Council.
- This product does not contain more than 0.1 % of substance of very high concern (SVHC) or any substance included in the annex XVII of the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).
- UE type certificate or CE type examination certificate: 0075/014/162/08/18/1651
- Issued by the notified body nr: 0075 CTC - 4, rue Hermann Frenkel - 69367 Lyon Cedex 07- FRANCE

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