



EN 388



3 X 4 X F

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## MANO CUT

### HIGH DEXTERITY AND CUT PROTECTION

*Réf: 2202*

#### DESCRIPTION

13 gauge knitted glove made of cut resistant fibers. Food contact agreement

#### KEYS FEATURES

- > Combined good dexterity and high level of protection for cuts
- > Food contact agreement
- > Comfortable to wear

#### FIELD OF USE

- Handling in food industry when a cut protection is needed

#### WORKING ENVIRONMENT

- Dry, wet and/or greasy environment

#### CHARACTERISTICS

- 13 gauge knitted glove made of cut resistant fiber. F level of performance, 41.5 Newtons to the cut resistance norm EN ISO 13997.
- Food contact agreement : suitable for cutting, processing of meat, poultry, fish, and processing of fruits and vegetables.
- Glass fiber free
- Pre washed and washable
- Ambidextrous glove
- Knitwrist for a perfect fit
- Lightweight (30 g for a size 9)

#### BENEFITS

- Very resistant to cuts
- Higher dexterity, less efforts and lower risk of accidents
- Lightweight, and non-irritating, comfortable to wear
- Blue color for a higher security

#### Size

VR : 7 to 11

#### Standards

- EN ISO 21420:2020
- EN 388:2016+A1:2018



#### COMPLEMENTARY PRODUCTS



0399-CHAUSSEON COSMOS



0366-CHALEUR HAUTE

#### DOWNLOADING

OF PRODUCT DATASHEETS AND DOCUMENTS ON WEBSITE

[www.jlff-pro.com](http://www.jlff-pro.com)



MANO CUT - REF : 2202

## COMPOSITION / MATERIAL

- Highly cut-resistant and non-irritating yarn in the hand and wrist
- Binding color per size

## LIFESPAN

Recycling under users responsibility. We do not guarantee the recycled products levels of performance.

## REGULATION

CE marking according to EU 2016/425  
Certificate N° 0075/4722/162/03/23/0509



## USE / CARE

### INSTRUCTIONS & ADVICES

- Protective glove for handling in food industry (wet, greasy and acid environments) with a high protection to cuts
- This glove being tensile resistant, they must not be used when there is a risk of snapping up by machines in movement.

## SHIPPING AND STORAGE INSTRUCTIONS

- Keep in the original packaging, normal temperature and moisture, opened and ventilated room.

## LAB TESTS RESULTS

STANDARD	NORMATIVE REFERENCE	TESTING	RESULTS
General requirements	EN ISO 21420:2020	Dexterity :	5 / 5
Mechanical Risks	EN 388:2016+A1:2018	Abrasion resistance: Blade cut resistance: Tear strenght resistance: Puncture resistance: Cut resistance method EN ISO 13997:	3 / 4 X / 5 4 / 4 X / 4 F / A-F
FOOD CONTACT AGREEMENT			

Creation Date :  
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Label awarded according to specifications derived from the ISO 26 000 standard and audited annually by Ecocert Environnement



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