

# TempCook 476

## DESCRIPTION AND GENERAL PROPERTIES

- **Material** Nitrile
- **Length (cm)** 45
- **Thickness (mm)**
- **Colour/Color** White
- **Interior finish** Knitted thermal protection
- **Exterior finish** Embossed texture
- **Size / EAN** 7 9 10
- **Packaging** 1 pair/bag - 6 pairs/carton
- **Complementary information** Guaranteed without silicone



## PERFORMANCE RESULTS

Certification category 3

CE 0334

Dexterity EN 420 : 1/5



111



X2XXXX



Type A



AFGJOT



4443D



Suitable for use with all types of food according to the European 1935/2004. It is particularly suitable for removing items from the kitchen, for making and bread-making, as well as taking out of the oven and in the catering industry.

### Legends

#### ANSI CUT RESISTANCE

<b>A1</b>	≥ 200 G	<b>A4</b>	≥ 1500 G	<b>A7</b>	≥ 4000 G
<b>A2</b>	≥ 500 G	<b>A5</b>	≥ 2200 G	<b>A8</b>	≥ 5000 G
<b>A3</b>	≥ 1000 G	<b>A6</b>	≥ 3000 G	<b>A9</b>	≥ 6000 G

CUT

#### EN 511 COLD HAZARDS

PERFORMANCE LEVELS	Water permeability	Contact cold resistance	Convective cold resistance
0-4	0-4	0 or 1	

#### EN 407 THERMAL RISKS

PERFORMANCE LEVELS	Resistance to large quantities of molten metal	Resistance to small drops of molten metal	Radiant heat resistant	Convective heat resistance	Contact heat resistance	Burning behaviour
0-4	0-4	0-4	0-4	0-4	0-4	0-4

### PROTECTION FROM PESTICIDES

ISO 18889	ISO 18889	ISO 18889
G1	G2	GR

### MICRO-ORGANISMS

EN ISO 374-5	EN ISO 374-5
Protection against bacteria, fungi	Protection against bacteria, fungi, virus

### EN 388 MECHANICAL HAZARDS

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

### CHEMICAL RISKS

EN ISO 374-1	EN ISO 374-1	EN ISO 374-1
Type A	Type B	Type C
U V W X Y Z	X Y Z	
<b>A</b> Methanol	<b>J</b> n-Heptane	
<b>B</b> Acetone	<b>K</b> Sodium hydroxide 40%	
<b>C</b> Acetonitrile	<b>L</b> Sulphuric acid 96%	
<b>D</b> Dichloromethane	<b>M</b> Nitric acid 65%	
<b>E</b> Carbon Disulfide	<b>N</b> Acetic acid 99%	
<b>F</b> Toluene	<b>O</b> Ammonia 25%	
<b>G</b> Diethylamine	<b>P</b> Hydrogen peroxide 30%	
<b>H</b> Tetrahydrofuran	<b>S</b> Hydrofluoric acid 40%	
<b>I</b> Ethyl acetate	<b>T</b> Formaldehyde 37%	

### RADIOACTIVE CONTAMINATION



### ELECTROSTATIC DISCHARGE PROTECTION



For more details: [www.mapa-pro.com](http://www.mapa-pro.com)

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PROFESSIONAL

## SPECIFIC ADVANTAGES

- The white/cream colour coding meets the catering industry clothing standards
- Thermal protection up to 250°C\*  
(\* from 150°C, the product can get stiffer and color change may happen, without degrading glove efficiency.)
- Interior and exterior of gloves washable for improved hygiene
- Resistance to oils, greases and principal detergent products

## MAIN FIELDS OF USE

### Bakeries

- Removing trays from ovens

### Food industry

- Pre-cooking

### Catering industry

- Removing hot dishes from ovens (wet or dry)
- Removing dishes from warming ovens
- Removing objects from autoclaves or steam ovens

### Local Authorities (Catering Services)

- Removing hot dishes from dry or wet ovens
- Removing items from autoclaves and steam ovens

## INSTRUCTIONS FOR USE

### Instructions for use

- It is recommended to check that the gloves are suitable for the intended use, because the conditions of use at the workplace may differ from the « CE »-type tests (particularly mechanical and/or chemical properties), according to temperature, abrasion and gloves wear.
- Put the gloves on dry and clean hands.
- Ensure the inner part of gloves is dry before putting them on again.
- Glove compatible with surfactant hand washing lotions.
- In case of burning sensation due to a sustained use, remove hands immediately from the heat source and take off the gloves. Alternate between 2 pairs where sustained use is necessary.
- Inspect the gloves for cracks and tear damage before reusing them.
- It is not recommended for persons sensitized to dithiocarbamates or thiazoles to use these gloves.
- Do not use these gloves next to moving machinery.

### Storage conditions

- Store the gloves in their original packaging protected from light, humidity and heat

### Laundering conditions

- Exterior of the glove washable under running water and soap, using a general household cleaner to wash dirty gloves, then wipe them with a dry cloth.
- It's also possible to wash the glove in a washing machine à 40°C with standard detergent but a long and delicate drying is recommended
  - - Partially turn the glove inside out to the wrist
  - - Place the glove vertically on a grill
  - - Leave to dry for several hours in a hot air oven at 60°C maximum
- -If the drying of the glove is not complete, then the glove can develop bad smell due to bacteriological development.
- Caution : improper use of the gloves or submitting them to a cleaning or laundering process not specifically recommended may alter their performance levels.

### Drying conditions

- Do not tumble dry

### Food contact US

- FDA 21CFR 177.2600

## 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** : 0075/014/162/02/09/0078
- **Issued by the notified body nr** : 0075 - C.T.C. – rue H. FRENKEL - F-69367 LYON CEDEX 07