

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 oven and bread-making, as well as taking out of the oven and the catering industry.

Legends

EN 388 MECHANICAL HAZARDS



PERFORMANCE LEVELS

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

EN 407 THERMAL RISKS
heat and fire

PERFORMANCE LEVELS

0-4 0-4 0-4 0-4 0-4 0-4
 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

CHEMICAL RISKS

EN ISO 374-1



Type A

U V W X Y Z

A Methanol
B Acetone
C Acetonitrile
D Dichloromethane
E Carbon Disulfide
F Toluene
G Diethylamine
H Tetrahydrofuran
I Ethyl acetate

EN ISO 374-1



Type B

X Y Z

J n-Heptane
K Sodium hydroxide 40%
L Sulphuric acid 96%
M Nitric acid 65%
N Acetic acid 99%
O Ammonia 25%
P Hydrogen peroxide 30%
S Hydrofluoric acid 40%
T Formaldehyde 37%

EN ISO 374-1



Type C

MICRO-ORGANISMS

EN ISO 374-5



Protection against bacteria, fungi

EN ISO 374-5



Protection against bacteria, fungi, virus

VIRUS



EN 511

COLD HAZARDS

PERFORMANCE LEVELS

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



EN 421

RADIOACTIVE CONTAMINATION



ANSI A1 CUT

CUT RESISTANCE

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

For more details: www.mapa-pro.com

MAPA[®]
PROFESSIONAL

www.mapa-pro.com

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