# Harpon 326

# **DESCRIPTION AND GENERAL PROPERTIES**

Material Natural latex

Length (inches) 12.5

Thickness (inches) 0.050 (Hvy. Wt.)

Wrist Scalloped cuff

Colour/Color Blue

Interior finish Textile support

Exterior finish Reinforced grip

Size / EAN 7 8 9 10

Packaging 1 pair/bag - 5 pairs/bag - 50 pairs/carton

Complementary information Guaranteed without silicone



# **PERFORMANCE RESULTS**

# Certification category 2









UVWXYZ

D

Ε

F

G

Methanol

Acetone

Toluene

Diethylamine

Ethyl acetate

Acetonitrile

Dichloromethane

Carbon Disulfide

Tetrahydrofurane

ANSI

Suitable for food use according to the European Directive CFF 1 USDA/FDA 21CFR170-199 Compliant. The glove

HARPON 326 is suitable for handling fish before processing (fish processing of meats and all oily foods affected by a reduction fac suitable for the Handling of dairy products, vegetable or animal (

Although included in the list of authorised ingredients for food c not recommended for people sensitive to the proteins in natura permits, a nitrile alternative, which would give an identical level  $\mathfrak c$ recommended

# Legends

Dexterity EN 420:5/5

#### 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 L Abrasion resistance

EN 407

L Burning behaviour

THERMAL RISKS heat and fire

PERFORMANCE LEVELS 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

# CHEMICAL RISKS

#### EN ISO 374-1 EN ISO 374-1 Type A



**CUT RESISTANCE** 

**A1** ≥ 200 G

**A2** ≥ 500 G

**A3** ≥ 1000 G

n-Heptane Sodium hydroxide 40% Sulphuric acid 96%

EN ISO 374-1

Type C

M Nitric acid 65% N Acetic acid 99%

Ammonia 25%

Hydrogen peroxide 30% Hydrofluoric acid 40%

**A4** ≥ 1500 G

**A5** ≥ 2200 G

**A6** ≥ 3000 G

**A7**  $\geq 4000 \text{ G}$ 

**A8** ≥ 5000 G

**A9** > 6000 G

Formaldehyde 37%

# MICRO-ORGANISMS

#### EN ISO 374-5



Potection against bacteria,

# EN ISO 374-5



Potection against bacteria, fungi, virus

## **VIRUS**



# **COLD HAZARDS**

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

RADIOACTIVE CONTAMINATION

For more details: www.mapa-pro.com



# SPECIFIC ADVANTAGES

Suitable for long-term wear, due to the comfort of a textile support and good thermal insulation Optimised service life: high resistance to abrasion Reinforce grip for better handling

## MAIN FIELDS OF USE

Food industry

Handling of fatty foods Oyster farming Fishing **Fishing** 

Fish-handling Handling fresh, slippery products

# **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.

It is not recommended for persons sensitized to natural latex, dithiocarbamates and thiazoles to use these gloves.

Put the gloves on dry, clean hands.

Do not use the gloves in contact with a chemical for a duration in excess of the measured breakthrough time. Refer to the website www.mapa-pro.com or contact the Technical Customer Service - MAPA PROFESSIONNEL (stc.mapaspontex@mapaspontex.fr) in order to know this breakthrough time. Use 2 pairs alternatively when in long duration contact with a solvent.

Turn the cuff end down in order to prevent a hazardous chemical from dripping onto the arm.

#### Storage conditions

Store the gloves in their original packaging protected from direct sunlight, far from heat sources or electric equipment.

#### Laundering conditions

Before taking off the gloves, clean them as appropriate :

in use with a solvent (alcohol, etc...): rub over with a dry cloth

in use with detergents, acids or alkalies: thoroughly rinse the gloves under running water, and rub over with a dry cloth

Caution: improper use of the gloves or submitting them to a cleaning or laundering process that is not specifically recommended can alter their performance levels.

#### **Drying conditions**

Ensure the inside of the gloves is dry before putting them on again.

Before reusing them, inspect the gloves for cracks or snags

#### 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: 0075/014/162/01/19/0245 ext 02/01/19 Issued by the notified body nr: 0075 - CTC - 4 Rue Herman Frenkel, F-69367 LYON CEDEX 07

