

art.G600	– HEAVY-N	IT – Chemi	ical Protection					
Features	 Internally chlorinated and flocked "Diamond" slip resistant finishing Extremely durable and perfectly fitting, assuring the user great comfort Recommended for those works where excellent mechanical and chemical resistance is required Suitable for food contact Without latex proteins 							
Coating	Nitrile							
Internal Finish	Flocked							
External Finish	Lozenges (Diamond)							
Treatments	Chlorinated							
Cuff	Straight cuff							
Colour	Green							
Lenght	330 mm / 13"							
Thickness	0,45 mm (18 mil)							
Sizes	7 – 11 (S-XXL)							
Application	chemical industry, laboratory, oil refinery, glue manufacturing, automotive painting, automotive assembly and component production, tanning, publishing industry, agriculture, horticultural, handling of pesticides, waste collection, cleaning							
	code	quantity						
Packaging	G600-D100	1 dozen	12 single packed gloves					
	G600-K100	12 dozen	144 single packed gloves					
Standards	3102 EN 420	A3 > 60 min J.6 > 480 min L.4 > 120 min AJL cat. 3 C € 032	EN 374 21					



DURABLE - EXCELLENT MECHANICAL AND CHEMICAL RESISTANCE



[H[TP TC 019/2011



TECHNICAL SHEET

SAFETY TECHNICAL SPECIFICATIONS									
Technical features	test method	description	Cofra result		minimum requirement / range				
	EN 388:2003 par 6.1	Abrasion resistance	3		1 ÷ 4				
	EN 388:2003 par 6.2	Blade cut resistance	1		1 ÷ 5				
	EN 388:2003 par 6.3	Tear resistance	0		1 ÷ 4				
	EN 388:2003 par 6.4	Puncture resistance	2		1 ÷ 4				
	EN 374-2:2003 par. 5.2	Resistance to penetration (air leakage test)	compliant		compliant / not compliant				
	EN 374-2:2003 par. 5.3	Resistance to penetration (water leakage test)	compliant		compliant / not compliant				
	EN 374-2:2003	Resistance to micro-organisms	compliant		compliant / not compliant				
	EN 374-3:2003	Resistance to permeation	A: 3 > 60 min J: 6 > 480 min L: 4 > 120 min		1 ÷ 6 (>10 min ÷ >480 min)				
	Regulation (CE) 1935/2004 Regulation (CE) 2023/2006 EN 1186	Global migration	10 min/40°C	2 h/40°C	10 min/40°C	2 h/40°C			
		Simulant B: Acidic food 3%	<10 mg/dm ²	-	<10 m	g/dm ²			
		Simulant D₁: Alcoholic food 50%	- <10 mg/dm ²		<10 mg/dm ²				
		Simulant D ₂ : Fatty food	<10 mg/dm ² <10 mg/dm ²		<10 mg/dm ²				
	As per French & Italian legislation: not suitable for contact with fatty food with a correction factor 1 and 2.								