THE HAND PROTECTION SPECIALISTS

TG700 SERIES

A high performing cut level F uncoated liner for use in the food industry, to help prevent cuts to the knife hand. Utilises ultrafine liner yarn technology to provide extremely good dexterity whilst maintaining the highest level of cut protection. Features colour-coded, extended cuffs to provide forearm protection, which allows for easy batch identification.

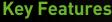






2 X 3 1 F

ASTM ANSI CUT LEVEL



- Ultrafine yarn technology providing superb dex
- Colour coded extended cuffs for batch identific
- Certified to EN388:2016 after 50 washes*
- Ambidextrous
- Contains silver content within the yarn

Ideal for

- Meat preparation
- · Butchery and deboning
- Food packaging and processing
- Certified after washing (ISO 15797:2018)

cterity ation	A5
N 388	2X31

EN 388	2X31F
Sizes	7-10

Liner	UHMWPE/Nylon
	Silver/Steel/
	Polyester/Elastane
	Polypropylene

Gauge	18gg
Coating	N/A

Conditions 🛞 🚱



100mm TG**725**



