

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.

Key Features

- Ultrafine yarn technology providing superb dexterity
- Colour coded extended cuffs for batch identification
- Certified to EN388:2016 after 50 washes*
- Ambidextrous
- Contains silver content within the yarn
- Ergonomically designed for superior fit & dexterity
- Product is free from irritating glass fibers, making it ideal choice for food contact where contamination is key concern

Ideal for

- Meat preparation
- Butchery and deboning
- Food packaging and processing

* Certified after washing
(ISO 15797:2018)



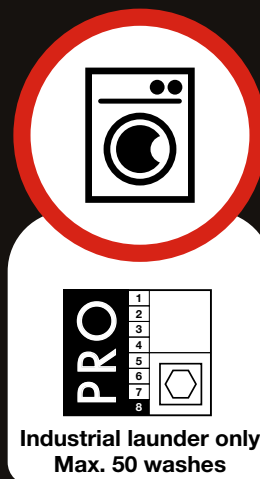
EN 388:2016



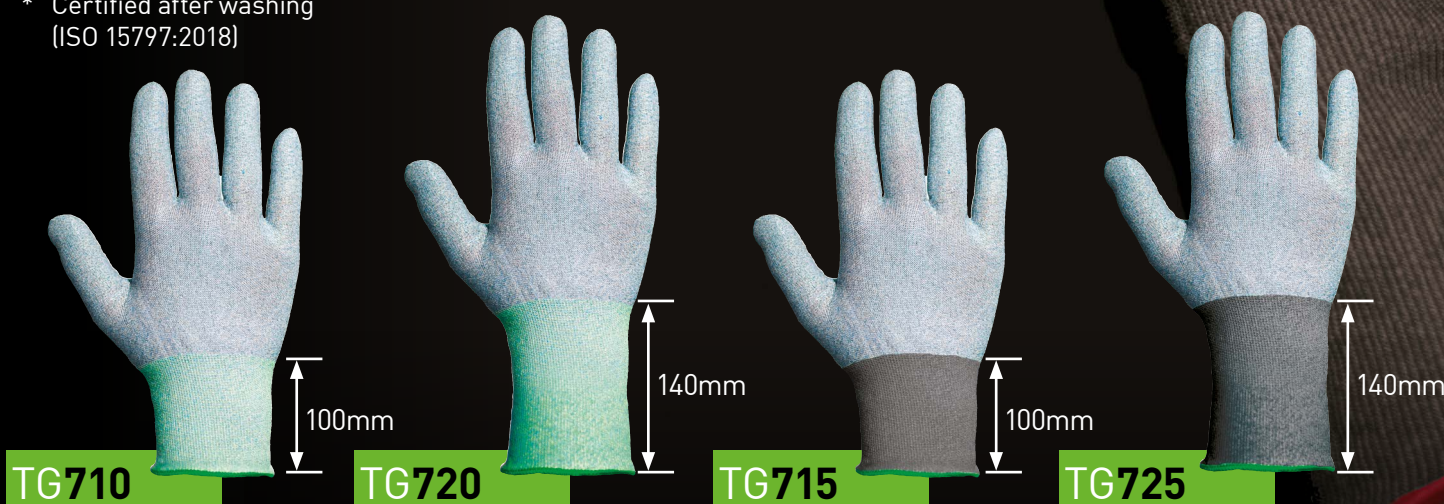
2 X 3 1 F



EN 388	2X31F
Sizes	7-10
Liner	UHMWPE/Nylon Silver/Steel/ Polyester/Elastane Polypropylene
Gauge	18gg
Coating	N/A
Conditions	



Food Approved*



TG710

TG720

TG715

TG725



T +44 (0)1344 207090
www.traffiglove.com

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