



## 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 within the yarn for added anti-microbial properties

### Ideal for

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

\*Certified to ISO 15797:2018



EN 388:2016



2 X 3 1 F



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



TG720

TG725

