

FOOD PROCESSING

INDUSTRY SPECIFIC PROTECTION SOLUTIONS





COMFORT, PERFORMANCE & SAFETY COMBINED



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OVERVIEW

Ansell hand protection and clothing products provide comprehensive solutions for applications across the food processing industry.

The portfolio features high-performance reusable gloves for managing cut and thermal risks, fully immersible gloves for working in liquid environments, single-use gloves for versatile wet and dry applications, and a versatile clothing line that offers protection from head to toe.







FOOD CONTACT

LIQUID RESISTANT

CUT PROTECTION





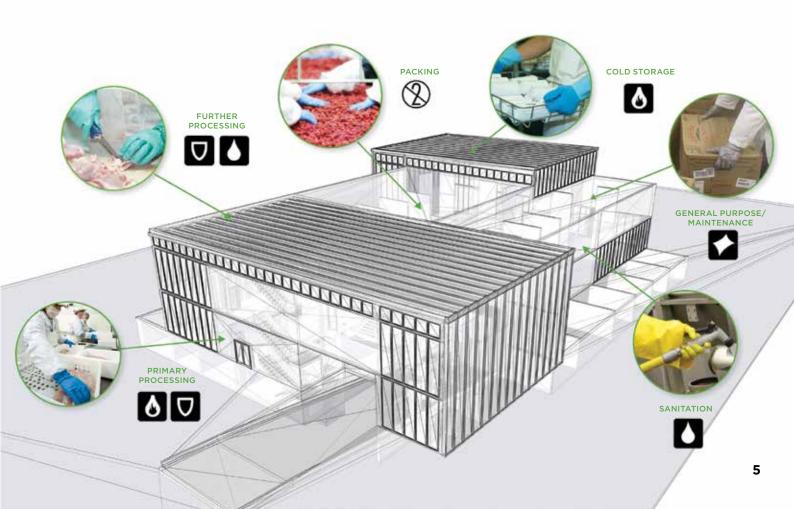
THERMAL & LIQUID RESISTANT



ABRASION PUNCTURE & LIQUID RESISTANT



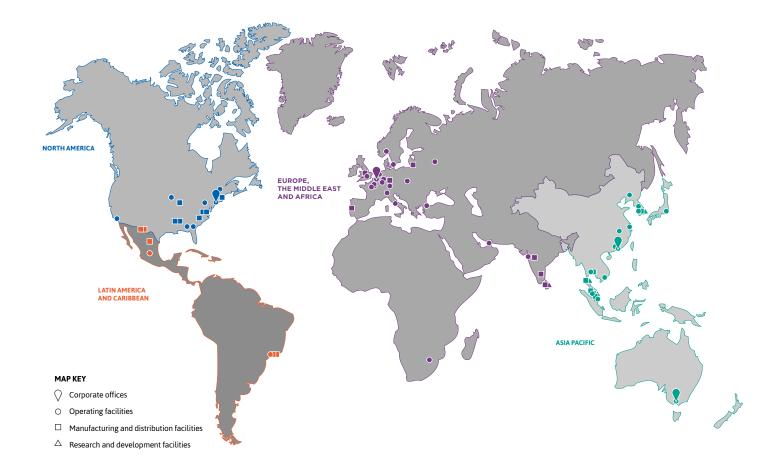
SINGLE USE



KEEPING YOUR WORKFORCE SAFE

GLOBAL SALES AND SUPPLY CHAIN INFRASTRUCTURE CREATES A SIGNIFICANT COMPETITIVE ADVANTAGE

- 14,000 EMPLOYEES
- 52 FACILITIES
- 120 EMPLOYEES DEDICATED TO RESEARCH & DEVELOPMENT



DEDICATED TO SAFETY

THE ANSELL BRAND IS TRUSTED TO DELIVER THE OPTIMUM BALANCE OF PROTECTION, PERFORMANCE AND COMFORT BASED ON OUR OVER 100 YEARS OF INNOVATION. FROM OUR VERSATOUCH[®] TO ONGUARD[™] BRANDS, WE PROVIDE CUSTOMERS WITH TAILORED SOLUTIONS TO IMPROVE WORKER SAFETY AND PRODUCTIVITY.



ANSELL AND THE FOOD INDUSTRY

For over 100 years, Ansell has been recognised for continual innovations in the hand protection and protective clothing/boot industry—delivering userdriven performance you won't see from anyone else.

As the world leader in hand protection, we know that no single material can resist dangerous chemicals, and exposures can happen through different ways—splash or immersion. Selecting the right chemical protection also requires an understanding of the work environment and regulations governing these chemicals. **Each Ansell glove style reflects material choices, construction decisions and manufacturing details designed to improve the worker experience.**

The requirements and hazards involved in food processing plants call for hand and clothing protection that helps workers do their jobs safely, efficiently and comfortably.

OUR QUALITY STANDARDS EXCEED SOME OF THE STRICTEST INDUSTRY AND GOVERNMENT REQUIREMENTS DESCRIBED IN MOST MANUFACTURING AND SAFETY REGULATIONS.

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MAXIMISING SAFETY & PERFORMANCE

ANSELL GUARDIAN[®] IS A UNIQUE SUITE OF MANAGEMENT TOOLS HELPING BUSINESSES IMPROVE SAFETY AND PRODUCTIVITY WHILE REDUCING COSTS.

Our proprietary service has been awarded with patent protection by the United States Patent and Trademark Office. Ansell GUARDIAN is an inherent component of our culture. It's how we interact with our customers.

METHODOLOGY

The overall Ansell GUARDIAN methodology is based on the Six Sigma process improvement concept and delivers best-practice recommendations with the most impact for a customer's business.

The Ansell GUARDIAN strategy is a customer-centric methodology that employs a consistent approach to each operational area addressed.

Analyse: Ansell/customer team discusses the business objectives and understands the safety requirements.

Benchmark: Understand needs and establish current performance baseline to later quantify process improvements.

Improve: Development of an implementation plan for business improvement.

Measure: Quantify the success of the programme against baseline measurements and establish new performance benchmarks.

Expansion: Implementation of the plan throughout your organisation.

Commitment: We continue to monitor the success and performance of our recommendations and make adjustments as your business changes over time.

Ansell**GUARDIAN®**



A GLOBAL LEADER IN SAFETY & BUSINESS PERFORMANCE SOLUTIONS

- 30 YEARS OF EXPERIENCE IMPLEMENTING BUSINESS IMPROVEMENTS
- MORE THAN 8,000 ANSELL GUARDIAN® ASSESSMENTS
- UNIQUE PORTFOLIO OF MULTI-DISCIPLINARY SERVICES
- FULL VERTICAL CAPABILITY

GLOBAL FOOTPRINT

	PRODUCT	Description: Product optimisation solution identifying the most appropriate and comfortable hand and arm protection. Benefits: Lower cost of ownership
SERVICES The Ansell GUARDIAN portfolio of services covers 5 major areas, including	SAFETY	Description: Safety solution that analyses job requirements and provides recommendations based on best practices and analytical risk assessment procedures. Benefits: Employee safety
Product Guardian, Safety Guardian, Business Guardian, Chemical Guardian and Vending Guardian.	BUSINESS	Description: Safety solution that analyses job requirements and provides recommendations based on best practices and analytical risk assessment procedures. Benefits: Employee safety
	CHEMICAL	Description: Ansell Chemical Guardian visualises resistance of glove materials with your chemicals to offer a personalised glove assessment with expected permeation times. Benefits: Chemical glove recommendation
	VENER	Description: Best-in-class portfolio that maximises profit from vending efficiencies, improves worker compliance and offers better product performance. Benefits: Lower total cost of ownership, increased safety, compliance and accessibility, improved productivity

For more information on Ansell GUARDIAN[®] go to: www.ansell.com/ansellguardian

WORKER EXPERIENCE INNOVATION BY ANSELL

OVER 100 YEARS OF EXPERIENCE IN BUILT-IN PRODUCT TECHNOLOGIES THAT IMPROVE WORKER EXPERIENCE. IN THE FOOD PROCESSING INDUSTRY, **WORKER EXPERIENCE INNOVATION** BY ANSELL FOCUSES ON TWO BENEFIT-BASED INNOVATION PLATFORMS—**PERFORMANCE** AND **PROTECTION**.

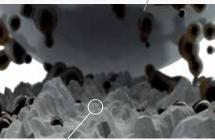
PERFORMANCE TECHNOLOGIES

Ansell performance technologies enable workers to perfom tasks more efficiently and effectively and with greater speed, agility and quality.

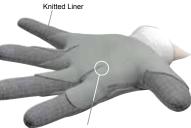
PROTECTION TECHNOLOGIES

Ansell protection technologies shield workers from exposures, injuries or damage caused by their environment, industrial materials and equipment.





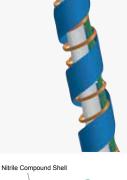
ANSELL GRIP™ coating treatment

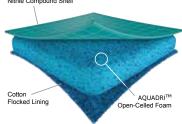


RIPEL[™] Liquid Impermeable Nitrile Coating



Ansell Polar Bear™ Cut Resistance Technology features a blend of fibres and advanced knitting methods.





COMFORT TECHNOLOGIES

Ansell comfort technologies provide workers with an ultimately positive, sensory wearing experience through glove fit.

COMFORT TECHNOLOGIES

Ansell comfort technologies provide workers with an ultimately positive, sensory wearing experience through glove fit.



ZONZ[™] Open Visual Stitching





ANSELL GRIP[™] technology is a coating treatment that minimizes the force required to grip dry, oily and wet tools or materials, reducing hand and arm fatigue and improving dexterity, safety and productivity.





RIPEL[™] technology creates a liquid repellent barrier in knit glove styles that enhances hand health by preventing oil or lubricants from making even incidental contact with the wearer's skin.



Cuts to the fingers, hands and arms are the most common types of injuries in food processing operations. Ansell Polar Bear Cut Resistance Technology utilises advanced material science safe for food handling, along with proprietary spinning and knitting processes to deliver cut protection you can count on every time.





AQUADRI[™] patented technology creates an open-celled layer of nitrile foam on the inner surface of a glove that absorbs hand perspiration and provides a cooler, drier and more comfortable fit.



ZONZ[™] knitting comfort technology uses selected yarns and varying knit construction to optimize overall glove fit and enhance hand movement for higher dexterity and reduced fatigue.



GUIDE TO ANSELL PROTECTION SOLUTIONS FOR THE FOOD PROCESSING INDUSTRY

MECHANICAL PROTECTION

Cut injuries continue to be one of the most common worker risks, especially in food processing. A number of factors should be considered when providing cut protection. The glove material itself must be resistant to tears and abrasions and have the appropriate grip and dexterity in order to safely handle sharp objects and cutting tools.

Brand	Category	Positioning	Attributes
VersaTouch®	Food processing	Hand protection and clothing products provide comprehensive solutions for applications across the food processing industry.	 Cut resistance Liquid resistance Thermal properties Single-use General purpose

LIQUID PROTECTION

In most food processing operations, there is an abundance of moisture, oils and fat. These substances can cause many hand protection and productivity challenges, including an inability to solidly grip materials and food particles being handled.

Brand	Category	Positioning	Attributes
VersaTouch®	Food processing	Hand protection and clothing products provide comprehensive solutions for applications across the food processing industry.	 Cut resistance Liquid resistance Thermal properties Single-use General purpose
TouchNTuff °	Single-use	The optimal balance of sensitivity and resilience. Advanced product and worker protection for managed risk environments.	 Sterile/non-sterile Wide polymer selection Diverse style variants Multi-weight Colour choices
MICR	Single-use	Purpose-built to outperform the competition by providing superior protection, pushing the boundaries of disposable glove performance and enhancing productivity.	 Sterile/non-sterile Wide polymer selection Diverse style variants Multi-weight Colour choices

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MAINTENANCE

Keeping a food processing operation running requires regular machine maintenance and other non-food handling related applications. Protecting workers with cut-resistant and abrasion-resistant gloves that offer superior fit, dexterity and comfort as well as a sure grip in oily conditions helps keep injuries down and increases productivity.

Brand	Category	Positioning	Attributes
HyFlex [®]	Mechanical	The optimum balance of flexibility and performance. Advanced mechanical protection for managed risk environments.	 Abrasion resistance Oil repellent Cut resistance Multipurpose Multi-duty Ultralight



CUT INJURIES CONTINUE TO BE ONE OF THE MOST COMMON WORKER RISKS, ESPECIALLY IN FOOD PROCESSING.

It is of high importance to understand all of the influences that can cause cut injuries. Of course handling sharp objects like knives, blades and cutting tools present an obvious risk, but there are other contributing factors such as the weight (or load) of the object being handled, grip and the angle at which the worker is handling a sharp object.

Products that provide 'cut resistance' and 'cut protection' do not completely prevent or eliminate the potential for cuts or punctures, and are not intended or tested to provide protection against powered blades and other sharp or rotating equipment. Users are encouraged to always use caution and care when handling sharp materials.

A number of factors should be considered when providing cut protection. First, there's the glove material itself. It must be resistant to tears and abrasions and have the appropriate grip and dexterity in order to safely handle tools. Aside from the glove, safe working conditions are also important. Machine guarding, workplace set-up and worker training are all keys to reducing cut injuries.

> Featuring Polar Bear™ Cut Resistance Technology



THE MAIN TYPE OF TESTING METHOD AND RATING SYSTEM THAT IS ASSOCIATED WITH DETERMINING THE LEVEL OF CUT RESISTANCE FOR GLOVES AND SLEEVES.

EN 388 Cut Resistance Index and Levels

LEVEL O <	1.2 INDEX
LEVEL 1 >	1.2 INDEX
LEVEL 2 >	2.5 INDEX
LEVEL 3 >	5.0 INDEX
LEVEL 4 >	10.0 INDEX
LEVEL 5 >	20.0 INDEX

EN 388 Test Method and EN 388 Levels

This test method and rating system is used by many countries around the globe. EN 388 includes a series of tests to measure a variety of different protective performances associated with a material. The test measures abrasion, cut, tear and puncture.

The test is performed using a Coup test machine, which is smaller than the one used in the ASTM 1790 test and has a circular blade that spins and is pulled across the fabric under a constant weight of 5N. The number of cycles the blade goes through before the material is cut is recorded to determine the EN 388 levels.

Meeting either protection standard does not guarantee the avoidance of injury. Please see important warnings at the end of the section.

CUT PROTECTION

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ANSELL HAS LONG BEEN THE GLOBAL LEADER IN DEVELOPING DEPENDABLE, QUALITY CUT-RESISTANT PRODUCTS TO MEET THE VARYING NEEDS OF DIVERSE WORKER ENVIRONMENTS.

CATEGORISATION

TO MAKE PRODUCT SELECTION EASIER, ANSELL'S FOOD PROCESSING CUT RESISTANCE GLOVES HAVE BEEN SEPARATED INTO **'GOOD'**, **'BETTER'** AND **'BEST'** CATEGORIES.

Selection was based on a combination of **factors that contribute to fit and increased productivity**, including **dexterity, comfort, weight** and **yarn type.** Gloves classified as '**BETTER**' provide aboveaverage dexterity, comfort and performance. They feature engineered yarns for advanced cut protection, decreasing injuries on the job.

Gloves classified as '**GOOD**' display an average performance level in lab and field testing in the categories of dexterity, comfort, weight and yarn type.

Gloves chosen as the '**BEST**' were evaluated on comfort, weight and yarn type, and scored the highest in lab tests and field testing. They have the ideal fit and protection, providing a high level of cut and abrasion resistance for maximum safety and worker productivity.

GOOD. BETTER. BEST.

KNITTING GAUGES

Gauges are associated with knitted gloves and measure the number and size of needles used per inch in the knitting process. For example, for 7-gauge gloves, 7 large needles are used to knit an inch. For 10-gauge gloves, 10 smaller needles are used per inch and so on, which is typical for knitted glove design. The knitting gauge typically has an impact on the thickness and other aspects of a knitted glove. Smaller gauges use larger needles that carry more yarn with them, making the knit thicker and coarser. As new engineered fibres and yarns are developed, the knitting gauges used are increasingly higher to produce thinner, more dexterous gloves that provide excellent cut protection, comfort and fit.

CUT-RESISTANT YARNS AND FIBRES

There are several basic types of yarn used in cut-resistant products. However, in the food processing industry, where food safety is a factor, the most common are engineered yarns that include Dyneema® or other high molecular-weight polyethylene fibres. Engineered yarns typically start with Dyneema® fibres and then are spun with other fibres that improve the performance of the yarn. Other types of fibres commonly used in engineered yarns include nylon, glass, steel and proprietary blends. Ansell Polar Bear™ Cut Resistance Technology features proprietary engineered yarns and advanced knitting methods to deliver the highest level of cut resistance, in addition to superior dexterity, comfort and fit

FOR WASHING ALL ANSELL FOOD PROCESSING CUT RESISTANCE GLOVES AND SLEEVES, FOLLOW THE INSTRUCTIONS BELOW.

- 1. Use commercial laundry soap or detergent
- 2. Use tempered water: 90 °C maximum
- 3. Wash for 10 minutes
- 4. Rinse in tempered water
- 5. Repeat steps 3 and 4, if necessary
- 6. Rinse in cold water
- 7. Tumble dry: 60 °C maximum

BEST

Gloves chosen as the 'Best' were evaluated on dexterity, comfort, weight and yarn type and scored the highest in lab tests and field testing. The gloves are safer, less bulky and provide a high level of cut and abrasion resistance, especially in the reinforced zones where injuries are more common.

VersaTouch® 74-718

Cut Protection

Ansell innovation raises the standard in medium weight, comfortable cut- resistant gloves with the new VersaTouch 74-718. Offering superior comfort without sacrificing cut protection, these gloves have been manufactured using patented technologies and a high-tech blend of yarns and fibres. In addition, the gloves are washable and remain shrink-resistant after repeated washing. The VersaTouch 74-718 gloves set the standard in comfort, quality and performance.

Engineered yarn Liner material Dyneema[®] Weight Medium 10 Gauge Tuff Cuff™ II Cuff style Light blue/dark blue Colour Sizes 7–11 12 pieces/bag, Packaging 2 bags/case



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CUT PROTECTION

BETTER

'Better' gloves provide above-average dexterity, comfort and performance. They feature engineered yarns for advanced cut protection, decreasing injuries on the job.

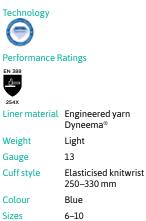
VersaTouch® 72-285



CUT PROTECTION/FOOD CONTACT

Exceptional cut resistance in a soft, lightweight glove, VersaTouch 72-285 gloves incorporate Dyneema® with other composite yarns to deliver reliable cut protection and comfort.

Suitable for contact with all foodstuffs and washable up to 90 °C for extended wear life.



Packaging

6 pieces/bag, 2 bags/case

VersaTouch® 72-286

CUT PROTECTION/FOOD CONTACT



Exceptional cut resistance in a durable glove. The VersaTouch 72-286 is made with a combination of Dyneema® and other fibres uniquely engineered into a yarn that provides improved durability. Suitable for contact with all foodstuffs and washable up to 90 °C. Latex-free.

Technology	
Performance R	atings
EN 388	
354X	
Liner material	Engineered yarn Dyneema®
Weight	Medium
Gauge	10
Cuff style	Elasticised knitwrist 250–330 mm
Colour	Blue
Sizes	6–10
Packaging	6 pieces/bag, 2 bags/case

GOOD |

Gloves classified as 'Good' display an average performance level in lab and field testing in the categories of dexterity, comfort, weight and yarn type.

VersaTouch® 72-400



CUT PROTECTION/FOOD CONTACT

Light/Medium weight deisgn provides softness and flexibility so it can comfortably worn for extended periods of time. Ambidextrous glove design.

Machine washable with Non Caustic cleaners with no effect on performance and durability. Made with a spandex elastic that keeps a snug fit, even after multiple launderings.



STYLE #	LINER MATERIAL	WEIGHT	EN RATING EN 388	GAUGE	CUFF STYLE	COLOUR	SIZES	PACKAGING
VersaTouch® 72-287	Engineered yarn Dyneema®	Heavy	354X	7	Elasticised knitwrist 250-330 mm	Blue	6-10	6 pieces/bag 2 bags/case

SLEEVES |

VersaTouch® 72-290

CUT PROTECTION/FOOD CONTACT

A soft, flexible, cut-resistant sleeve made with a combination of Dyneema® and other engineered fibres to deliver excellent cut resistance to knives along with high levels of abrasion resistance.

Suitable for contact with all foodstuffs and capable of being washed in temperatures up to 90 °C, the VersaTouch 72-290 sleeve maintains its shape over multiple uses, reducing cost of wear.



IN MOST FOOD PROCESSING OPERATIONS, THERE IS AN ABUNDANCE OF MOISTURE, OILS AND FAT. THESE SUBSTANCES CAN CAUSE MANY HAND PROTECTION AND PRODUCTIVITY CHALLENGES INCLUDING AN INABILITY TO SOLIDLY GRIP THE MATERIALS AND FOOD PARTICLES BEING HANDLED.

The new and innovative raised diamond-grip pattern delivers unmatched grip in all wet, dry and oily conditions.

Pattern	Image	Description	Applications
Ralsed Diamond		New and innovative raised diamond-grip pattern works well when handling greasy, oily or smooth food particles.	Works well for both poultry and pork processing applications.
Large Diamond		Large diamond-grip pattern works well in slightly wet and sometimes slick environments.	Ideal for vegetable processing and canning operations.
Sandpatch		The sandpatch grip channels fats and greases away from the surface of the glove.	Ideal grip for handling the types of fats inherent in beef or lamb processing operations.
Fishscale		Fishscale pattern offers good 'suction' grip for working with wet or fatty food.	Superior grip pattern for poultry and fish processing operations.
Pebble- embossed		Pebble-embossed pattern is particularly effective when handling wet produce, cans or bottles.	Very effective for fruit and vegetable processing and other food processing applications where maintaining a grip in wet conditions is important.
Pebble		Pebble grip pattern has medium elevation and a consistent, slightly rough surface.	Ideal for use in further processing applications in beef, lamb and pork processing operations.
Crinkle		Crinkle grip is a heavy-duty pattern, best for handling wet, dry or slick food particles in cold environments.	Superior grip for fish and seafood processing operations.



MATERIAL

For food processing operations, natural rubber latex (NRL) and nitrile are the two most common glove material options. NRL is most frequently used in poultry, fish, dairy, and fruit and vegetable operations. Conversely, nitrile is recommended when working with the types of fats inherent in meats like beef, lamb or pork. Nitrile is also a safe alternative for workers with an allergy to NRL.

LIQUID RESISTANCE OVER CUT PROTECTION

In many food processing operations there is a need to wear a liquid-resistant glove over a cut-resistant glove for protection against liquids as well as to provide enhanced grip. This practice also helps keep the cut-resistant glove from getting soiled quickly, thereby reducing washing turns and lowering costs.

LINERS

Lined gloves have an internal knitted or woven liner that adds increased protection and improved sweat management. Flock lined means that the gloves have an internal coating of short cotton fibres which promotes easier donning of gloves, as well as improved comfort. Unlined gloves have a higher degree of dexterity and tactility than lined gloves and are also a good choice for a liquid-resistant glove when worn over a cut protection glove.

LENGTH AND THICKNESS

Appropriate glove length should be determined based upon the type of coverage you are seeking. Essentially, the longer the glove, the better it will protect the wearer. Products rated to provide abrasion protection do not protect against all abrasion-related injuries; use caution when working with abrasive materials. Thicker gloves can provide more protection but are also less dexterous and tactile than their thinner counterparts. Both aspects should be taken into consideration when choosing the right glove for your food processing applications.



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CUFF OPTIONS

The cuff is very important to a glove's functionality. Typically, a cuff design is applied to a specific type of glove to provide solutions to problems associated with the environment and applications for which the glove is used. For instance, most disposable or single-use gloves are used in applications that are wet or oily and need to be changed frequently. That is why a beaded cuff is best for a disposable glove because it catches droplets of liquids, oils and chemicals while simultaneously providing extra tensile strength to withstand the donning and doffing process.

The following grid displays the most common cuff patterns and the primary functionality of each.

Pattern	Image	Description
Rolled beaded cuff		Offers increased protection from chemical, oil and fat droplets and features increased cuff strength.
Pinked cuff		Features a zigzag design that catches drips in the cuff.
Straight cuff		Provides additional length so that the cuff can be turned down or 'troughed' to protect from chemical, liquid and oil run-off.
Safety cuff		Helps protect the wrist, slides on and off easily and stays firm, even when exposed to perspiration.
Gauntlet cuff		Has the same features as a safety cuff with added protection for lower forearm. Design allows maximum movement of the forearm.
Knitwrist cuff		Fits snug to the wrist and is designed to hold gloves in place while preventing debris from entering the glove.

LIQUID PROTECTION

BEST

Gloves chosen as 'Best' were evaluated on protection, sensitivity and comfort and scored highest in field testing and user preference when compared to other unlined natural rubber latex gloves in the food processing industry.

VersaTouch[®] 37-510/VersaTouch[®] 37-646

LIQUID RESISTANCE/NITRILE/UNLINED

For versatile liquid protection that performs across a diverse range of food processing applications, look no further than the VersaTouch® 37-510 (blue) and VersaTouch® 37-646 (green) gloves. Featuring a highperformance nitrile compound, the gloves provide an outstanding combination of liquid and chemical resistance and strength. The large diamond pattern helpsmaintain a strong grip in dry, wet and oily conditions. The gloves also offer superior snag, puncture and abrasion protection and are extremely comfortable and dexterous, ideal for food handling or medium-duty cleaning.

Products rated to provide 'abrasion protection' do not protect against all abrasion-related injuries; use caution when working with abrasive materials. Products that provide ttpuncture 'resistance' or 'puncture protection' do not completely prevent or eliminate the potential for punctures or the injuries associated with them, and are not intended or tested to provide protection against powered blades, serrated and other sharp and rotating equipment.

Technology UltraGrip™



Material	Nitrile
Cuff Style	Straight
Grip design	Large diamond
Liner	Unlined
Length	320 mm (37-510), 330 mm (37-646)
Tickness	11 mil
Colour	Blue (37-510) Green (37-646)
Packaging	12 pairs/bag, 12 bags/case (37-510)
	2 pairs/bag, 12 bags/case (37-646)
Sizes	7–11

CATEGORY III

AlphaTec[®] 58-330/335

LIQUID RESISTANCE/NITRILE/AQUADRI



These two styles of Alphatec are made of a high performance nitrile compound that offers superior snag, puncture and abrasion protection compared to rubber. 58-330 and 58-335 have a two layer structure and feature the AquaDri® technology that keeps hands dryer for a longer period of time for better comfort and performance. The reversed-lozenge finish provides improved dry and wet grip for the most challenging activities in the food processing industry.

> Antistatic according to EN 1149

Technology

🛟 AQUADRI 🛚 ent Technology



Grip design Liner Length Packaging Sizes

Diamond AQUADRI nitrile foam 300 mm (58-330), 380 mm (58-335) 12 pairs/bag, 144 pairs/case 7-11

CATEGORY III

VersaTouch[®] 87-315



LIQUID RESISTANCE/NATURAL RUBBER LATEX/LINED

Chlorinated outside to increase mechanical and chemical resistance, the VersaTouch 87-315 is an ideal choice for a wide variety of food processing applications. Outstanding dexterity, tensile strength and elasticity combined with an UltraGrip[™] fishscale pattern, these gloves provide a sound grip when handling liquids, fats and oils. Flock lined for easier donning and doffing as well as added moisture control.

CAUTION: Natural rubber latex may cause allergic reactions in some individuals including anaphylactic shock.

Performance F	Ratings
EN 388 EN 374	EN 374 EN 421
cuff style	Pinked
Grip design	Fishscale
Liner	Flock lined
Length	300 mm
Thickness	0.4 mm
Colour	Blue
Sizes	6.5–10
Packaging	1 pair/bag, 12 pairs/master bag, 12 master bags/case

AlphaTec[®] 58-430/435



LIQUID RESISTANCE/NITRILE/FLOCKED

AlphaTec® 58-430 and 58-435 both feature Ansell Grip Technology[™] for optimal control when handling oily or wet items. Less force is required on slippery objects, reducing hand and arm fatigue. Both models also offer improved flexibility and dexterity thanks to a cotton-flocked lined nitrile shell and snug, second-skin tailoring that tightens the fit across the palm. The nitrile coating offers superior snag, puncture and abrasion protection for long-term wear. A foldable gutter cuff helps prevent dripping onto the forearm, while an extra-long cuff (58-435) extends protection to the upper forearm.

> Antistatic according to EN 1149

Technology				
ANSELL GRIP [™] Ansell Grip Technology				
Perform	nance Ra	atings		
58-430	58-435			
EN 388	EN 388	EN 374 EN 374		
3001	4001	JKL		
Liner		Cotton flocking		
Length	I	320 mm (58-430) 380 mm (58-435)		
Sizes		7–11		
Packag	ging	12 pairs/polybag, 12 polybags/carton		
CATEGORY III				

VersaTouch[®] 37-200/VersaTouch[®] 37-210 LIQUID RESISTANCE/NITRILE/UNLINED



Ansell innovation raises the standard in lightweight nitrile gloves with the VersaTouch 37-200 (green) and VersaTouch 37-210 (blue). The raised diamond-grip pattern delivers unmatched grip in wet, dry and oily conditions. In addition to the improved grip, the gloves are flexible and dexterous-key features for food processing operations.

Technology

2001

UltraGrip™



Liner	Unlined
Cuff Style	Straight
Grip design	Raised diamond
Length	320 mm
Thickness	8 mil
Colour	Green (37-200) Blue (37-210)
Sizes	7–12
Packaging	12 pairs/bag, 12 bags/case
CATEGORY III	

LIQUID PROTECTION

BETTER

'Better' gloves provide above-average protection, sensitivity and comfort when compared to other unlined natural rubber latex gloves used in the food processing industry.

proFood® 79-340



LIQUID RESISTANCE/NITRILE/FLOCKED

Suitable for contact with all fatty foodstuffs, the proFood 79-340 is safe for both food and workers' hands. Outstanding flexibility even in cold conditions and enhanced mechanical and chemical properties make these gloves an ideal choice for processing all types of meat as well as for many sanitation applications.

> Pair Package

Performance F	Ratings EN 374
Cuff style	Straight
Grip design	Lozenge
Liner	Flock lined
Length	300 mm
Thickness	0.3 mm
Colour	Green
Sizes	6.5–10
Packaging	1 pair/bag, 12 pairs/master bag , 12 master bags/case

VersaTouch[®] 39-360

LIQUID RESISTANCE/NITRILE/LINED

With a soft, interlock cotton liner to manage moisture and increase comfort, the VersaTouch 39-360 provides outstanding flexibility and comfort even in cold conditions. Enhanced mechanical and chemical properties make these gloves an ideal choice for processing all types of meat as well as for many sanitary applications.

> Featuring Pair Package



Liner	Interlock cotton
Length	300 mm
Thickness	0.3 mm
Colour	Green
Sizes	8–10
Packaging	1 pair/bag, 12 /master bag, 72 pairs/case

VersaTouch® 37-501/37-520



LIQUID RESISTANCE/NITRILE/LINED

Ansell innovation raises the standard in lightweight nitrile glove with the VersaTouch 37-501 and VersaTouch 37-520. The raised diamond-grip pattern delivers unrivalled grip in wet, dry and oily conditions. In addition, the gloves are flexible and dexterous - key features for food processing operations.

Performance Ratings				
EN 388 EN 374	EN 374			
3101 AJKL				
Interior	Flocked			
Cuff style	Straight			
Grip design	Raised large diamond (37-501)			
	Superior raised grip (37-520)			
Length	330 mm (37-501) 345 mm (37-520)			
Thickness	0.4 mm (37-501) 0.45 mm (37-520)			
Colour	Blue			
Sizes	7–11 (37-501) 6.5–10.5 (37-520)			

Packaging

)) 12 pairs/polybag, 144 in a case

VersaTouch® 87-305

LIQUID RESISTANCE/NATURAL RUBBER LATEX/UNLINED



Chlorinated inside and outside to minimise the risk of allergy while maintaining the benefits of latex material, the UltraGrip™ fishscale pattern VersaTouch 87-305 offers a good 'suction' grip when working with wet or fatty food. Superior grip pattern for poultry and fish processing operations.

CAUTION: Natural rubber latex may cause allergic reactions in some individuals including anaphylactic shock

Performance F EN 388 EN 374 EN 300	Ratings EN 374 EN 421
Cuff style	Pinked
Grip design	Fishscale
Liner	Unlined
Length	300 mm
Thickness	0.4 mm
Colour	Blue
Sizes	6.5–10
Packaging	1 pair/bag, 12 pairs/master bag, 12 master bags/case

GOOD

Gloves categorised as 'Good' display an average performance level in the categories of protection, sensitivity and comfort when compared to other unlined natural rubber latex gloves in the food processing industry.

STYLE #	INTERIOR	CUFF STYLE	GRIP DESIGN	LENGTH	THICKNESS	EN RATING EN 388	COLOUR	SIZES	PACKAGING
VersaTouch® 87-195	Cotton flocking	Straight trimmed	Fishscale	305 mm	0.35 mm	X010	Blue	6.5-10	1 pair/bag, 12 pairs/master bag, 12 master bags/case

When choosing single-use glove options for your food processing operation, there are several variables to consider, including the material of the glove, its thickness, whether it's powdered or powder-free, and the grip pattern.

THICKNESS

A common myth is that a thicker glove is a better glove. Through advances in research and development, many 3 mil gloves offer the same—or better—tensile strength and performance as a 5 mil glove. Consider other factors, such as the type of food product being handled and the grip pattern best suited for it, when choosing your single-use gloves.

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GRIP PATTERN

With the VersaTouch® range of single-use gloves, you can choose a smooth grip or a textured grip. Selection is largely dependent upon the food processing application and the types of foods—wet/slippery or dry/ textured—workers will be handling. The grip property of a glove also greatly improves the wear life of the glove, as well as overall worker productivity.

MATERIAL

- Ansell offers four material options in its FDA-approved line of single-use gloves:
- Natural rubber latex (NRL): Derived from natural rubber-tree sap, NRL is known for its elasticity, sensitivity and liquid resistance
- PVC: Synthetic option for NRL, increased sensitivity and durability
- Vinyl: Latex-free with a looser fit to the hand; feels less restricting as well as easier to don and doff
- Nitrile: Synthetic option for NRL; holds up well against cuts and abrasions and contains no organic proteins that can cause allergic reactions

CAUTION: Natural rubber latex may cause allergic reactions in some individuals including anaphylactic shock.

POWDERED VS. POWDER-FREE

The VersaTouch® powdered glove options utilise FDA-approved, 100% USP cornstarch, which serves as an aid in easy donning and doffing of the glove. The decision to use a powdered or powder-free glove is typically a personal preference, although there is a possibility that the cornstarch powder could come into contact with food materials being handled, and powdered natural rubber latex gloves present greater allergy risks than unpowdered natural rubber latex gloves.

DISPOSABLE GLOVES OVER CUT-PROTECTIVE

It is common in many food processing applications to wear a single-use or liquid-resistant glove over a cut-resistant or thermal glove to protect from liquids and the under-glove from becoming wet or soiled quickly. Single-use gloves are the best choice for this type of protection when there is an increased need for dexterity and tactility (handling smaller pieces, for example) as well as minimum bulkiness.



SINGLE-USE

BEST

Gloves chosen as 'Best' were evaluated on protection, sensitivity and comfort and scored highest in field testing and user preference when compared to other unlined natural rubber latex gloves in the food processing industry.

Microflex® 93-833

SINGLE-USE/NITRILE/POWDER-FREE

Our Microflex 93-833 gloves are scientifically designed to reduce muscle effort without limiting the ability to meet the tactile demands of your work. The first certified ergonomic exam glove with textured fingertips for a great grip.

Performance Ratings EN 374



TouchNTuff[®] 92-600

SINGLE-USE/NITRILE/POWDER-FREE



TouchNTuff 92-600 is specifically designed for those at risk from chemical splashes at work. Further testing of TouchNTuff by a certified body on an even wider range of chemicals confirms that it resists a greater variety of industrial chemicals for longer periods than any other nitrile disposable gloves.



Cuff style	Rolled beaded
Grip design	Smooth
Туре	Powder-free
Length	240 mm
Thickness	0.12 mm
Colour	Teal
Sizes	6.5–10 Ambidextrous
Packaging	100 gloves/box 10 boxes/case

Microflex® 93-843

SINGLE-USE/NITRILE

Made from durable nitrile with advanced barrier protection (AQL 0.65), this sturdy glove is ideal for longer wear times and demanding applications.



Cuff style
Length
Thickness
Colour
Sizes
Packaging

Beaded 245 mm 0.11 mm Blue 5.5–10 100 gloves/box, 1,000 gloves/ case



Microflex[®] 93-852

SINGLE-USE/NITRILE



Offers a higher tensile strength, allowing the hands to move freely and comfortably. Fully textured design and non-foaming formula enables wearers to have a firm, wet grip. Distinctive black colour of the glove hides stains. Contains no natural rubber latex and is powderfree, to help protect wearers from Type I skin allergies, skin irritation and dryness.



Cuff style	В
Туре	Р
Length	2
Thickness	0
Colour	В
Sizes	5
Packaging	1
	1

Beaded
Powder-free
245 mm
0.12 mm
Black
5.5–10
100 gloves/box,
1,000 gloves/case

TouchNTuff[®] 93-250

SINGLE-USE/NITRILE



Minimises the force required to grip dry, wet or oily objects by reducing hand and arm fatigue and improving dexterity. Offers high tensile strength and puncture resistance. Resists a variety of industrial chemicals for longer periods than other nitrile single-use gloves. Contains no natural rubber proteins, therefore protects against Type I allergies. Silicone-free, anti-static.

Technology 🛟 ANSELL GRIP Performance Ratings



Cuff style	Beaded
Туре	Powder-free
Length	240 mm
Thickness	0.12 mm
Colour	Grey
Sizes	5.5–10
Packaging	100 gloves/box, 1,000 gloves/case

TouchNTuff[®] 69-318

SINGLE-USE/NATURAL RUBBER LATEX

Industrial grade ambidextrous glove has the strength and comfort of 100% natural rubber latex. Textured for increased grip and 0.12mm thickness provides the highest degree of performance.

CAUTION: Natural rubber latex may cause allergic reactions in some individuals including anaphylactic shock.



Cuff style Туре

Length Thickness Colour Sizes Packaging

Beaded
Powder-free
240 mm
0.12 mm
Natural
5.5–10
100 gloves/box, 10 boxes/case

SINGLE-USE

BETTER |

'Better' gloves provide above-average protection, sensitivity and tensile strenght when compared to other powder-free nitrile gloves used in the food processing industry.

VersaTouch® 92-200



SINGLE-USE/NITRILE/POWDER-FREE

These gloves are not chlorinated to provide for better wet and fatty grip in addition to being more environmentally friendly. The polyacrylic coating provides easier donning saving time on glove change Performance Ratings

STYLE #	CUFF STYLE	GRIP DESIGN	ТҮРЕ	LENGTH	THICKNESS	COLOUR	EN 374 RATING	SIZES	PACKAGING
VersaTouch® 92-200	Rolled beaded	Textured fingertips	Powder-free	240 mm	0.075 mm	Blue	Cat III AQL 1.5	6.5-7, 7.5-8, 8.5-9, 9.5-10	100 gloves/bag 10 bags/case
VersaTouch® 92-205	Rolled beaded	Textured fingertips	Powder-free	240 mm	0.075 mm	White	Cat III AQL 1.5	6.5-7, 7.5-8, 8.5-9, 9.5-10 Ambidextrous	100 gloves/box 10 boxes/case
VersaTouch® 92-210	Rolled beaded	Textured fingertips	Powder-free	240 mm	0.075 mm	Blue	Cat III AQL 1.5	6.5-7, 7.5-8, 8.5-9, 9.5-10	100 gloves/bag 10 bags/case
VersaTouch® 92-465	Rolled beaded	UltraGrip™ textured	Powder-free	240 mm	0.1 mm	Dark blue	Cat III AQL 1.5	6.5-7, 7.5-8, 8.5-9, 9.5-10	100 gloves/bag 10 bags/case
VersaTouch® 92-471	Rolled beaded	UltraGrip™ textured	Powder-free	240 mm	0.1 mm	Light blue	Cat III AQL 1.5	6.5-7, 7.5-8, 8.5-9, 9.5-10	100 gloves/bag 10 bags/case
VersaTouch® 92-481	Rolled beaded	UltraGrip™ textured	Powder-free	300 mm	0.1 mm	Light blue	Cat III AQL 1.5	6.5-10	100 gloves/bag 10 bags/case

VersaTouch® 92-481

SINGLE-USE/NITRILE/POWDER-FREE



These gloves feature textured fingertips for a sure grip every time. The rolled, beaded cuff improves tear resistance when donning and doffing.

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Performance Ratings EN 374 EN 374

TouchNTuff[®] 92-500

SINGLE-USE/NITRILE/POWDERED



TouchNTuff 92-500 is soft and comfortable along with textured fingers for exceptional grip.



GOOD |

Gloves categorised as 'Good' display an average performance level in the categories of protection, sensitivity and comfort when compared to other unlined natural rubber latex gloves in the food processing industry.

STYLE #	CUFF STYLE	GRIP DESIGN	LENGTH	THICKNESS	SIZES	PACKAGING
TouchNTuff® 93-163	Beaded	Textured	355 mm	0.17 mm	6.5-10	50 gloves/dispenser, 10 dispensers/shipper case

Products that provide 'cut resistance' and 'cut protection' or 'puncture resistance' and 'puncture protection' do not completely prevent or eliminate the potential for cuts or punctures, and are not intended or tested to provide protection against powered blades, serrated and other sharp or rotating equipment. Products that provide 'abrasion resistance' or 'abrasion protection' do not completely prevent or eliminate the potential for abrasion-related injuries.





MATERIAL

Cold protection gloves typically feature an acrylic thermal fibre knit, a cotton knit or a cotton/poly blend in thermal liners, while applications that require both cold protection and liquid protection include PVC or natural rubber latex for liquid and chemical protection with a cotton or cotton-blend liner for protection against cold.

ENVIRONMENT

Not all thermal protection gloves are created equal. For example, working outdoors in the cold may require a different glove than working in a freezer environment. Typically for cold environments there are two different temperature ranges that food processing applications fall into:

- -8°C to 0°C
- -10 °C to -20 °C

The same holds true for heat protection gloves. The applications for heat protection gloves required within a food processing operation typically include hot steam or water for sanitation purposes and handling hot machinery or materials in cooking applications. When selecting gloves for heat protection, keep in mind the average temperature of the materials being handled or exposed to and the average length of time the hands are in contact with that heat. More often than not the greater the protection required (extreme heat and more than 15 minutes of continual contact), the thicker and heavier the gloves will be.

le gloves will be.

Choosing the right gloves for thermal protection in your food processing operation requires adequate knowledge about the heat and cold levels of your applications. There are a few variables to consider, including the ambient temperature of the environment where the gloves will be worn, the tasks the workers will be performing, the length of contact with extreme cold or heat and if the materials being handled are wet, chemicals, food, etc.

FUNCTION

Some thermal gloves are designed to be used along with other gloves. For example, in most meat processing applications a coldprotective thermal liner is worn under a cutprotective glove with liquid protection over the cut-protective glove. For cold storage or freezer applications, a cold-protective liner may need to be worn under a generalpurpose or liquid-protective glove.

VersaTouch[®] 78-102/103



COLD/KNITTED

These gloves provide thermal insulation for warmth while at the same time are soft and non-chafing with fast wicking action that dries moisture quickly for greater comfort and warmth. Can be used under another glove or on their own. Ideal for use in cold areas of food processing and in the fishing industry.



VersaTouch[®] 78-202/203



COLD/KNITTED

These gloves provide thermal insulation for warmth while at the same time are soft and non-chafing with fast wicking action that dries moisture quickly for greater comfort and warmth. Can be used under another glove or on their own. Ideal for use in cold areas of food processing and in the fishing industry.

Features micro dots on the palm for enhanced grip and abrasion resistance.

Performance Ratings

EN 388 EN 511	
313X 010	
Liner	Seamless knitted with PVC dots
Gauge	10
Fibre	Spandex & acrylic
Colour	Blue
Sizes	7, 9
Packaging	Single pair pack, 144 pairs/case (78-202); 12 pairs/polybag, 144 pairs/case

proFood[™] 78-110

HEAT & COLD/KNITTED



Special hollow-core fibre provides thermal insulation and warmth. Lightweight, stretchable thermal protection glove which can be used as a liner under another glove or on their own. Ideal for use in cold areas of food processing and in the fishing industry.

Featured Technology Thermolite[®]



Length

Colour



(78-203)

Plain knit 215 mm (size 7) 235 mm (size 9)

White 7.9

Sizes

Packaging

1 pair/case, 12 pairs/polybag,

12 polybags/carton

VersaTouch[®] 62-201

THERMAL & LIQUID-RESISTANT/HEAT/LINED



This natural rubber latex glove is supported by a seamless liner for a greater comfort during use. The VersaTouch® 62-201 has smooth finish, high flexibility and excellent levels of dexterity at the same time that presents a very good abrasion and tear resistance. This glove allows contact up to 100°C as has heat protection properties, a required feature for many applications within the food processing industry.

Featured Technology Thermolite[®]





Cuff style	Gauntle
Grip design	Smooth
Length	300 mm
Colour	Blue
Sizes	7–11
Packaging	12 pairs/ 120 pairs

h /bag, s/box

VersaTouch[®] 62-401



THERMAL & LIQUID-RESISTANT/HEAT & COLD/LINED

A multitask glove for a wide range of applications in food processing including fishing and oyster farming, handling of meat and fish and handling of frozen as well as hot objects. Ideal for handling objects in a messy and/or humid environment, the VersaTouch® 62-401 gloves feature a doubledipped natural rubber coating with a wrinkle finish for secure grip and a 100% cotton jersey liner for comfort and insulation. Provides excellent thermal insulation either in hot (up to 250 °C) or cold (down to -20 °C) conditions.

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EN 388	EN 374	EN 511
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3231	AKL	011
Cuff st	tyle	Straig
Grip design		Wrink
Lengt	h	320 n
Colou	r	Blue
Sizes		7–11
Packa	ging	6 paii 8 bag

Performance Ratings

 $\mathbf{\bullet}$ 028883 ght kled nm irs/bag, 8 bags/carton

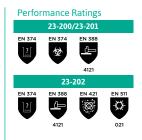
VersaTouch[®] 23-200/23-201/23-202

FOOD CONTACT/THERMAL & LIQUID-RESISTANT



VersaTouch® 23-202 VersaTouch® 23-200 VersaTouch® 23-201

The VersaTouch 23-202, 23-200 and 23-201 gloves combine a soft PVC coating with a seamless 13-gauge 100% cotton liner to provide comfortable, dexterous liquid protection even at low temperatures. The 23-202 incorporates polar acrylic to provide thermal protection down to -22 °F. The ergonomic hand shape provides an excellent natural fit and reduces hand fatigue. The rough sandblast finish provides a sure grip when handling wet and slippery materials, improving worker productivity and safety. The heat-sealed sleeves (23-200 and 23-201) provide liquid resistance and dust protection for the arm.



STYLE #	MATERIAL	CUFF STYLE	LINER MATERIAL	COLOUR	GRIP DESIGN	LENGTH	GAUGE	SIZES	PACKAGING
VersaTouch® 23-202	PVC	Gauntlet	Seamless cotton	Blue	Roughened sandblast	305 mm	13	8-10	6 pairs/bag 12 bags/carton
VersaTouch® 23-200	PVC	Heat-sealed	Seamless cotton	Blue	Roughened sandblast	305 mm	13	7-10	12 pairs/bag 6 bags/carton
VersaTouch® 23-201	PVC	Heat-sealed	Seamless cotton	Blue	Roughened sandblast	620 mm	13	7-10	6 pairs/bag 8 bags/carton

Products that provide 'chemical resistance' or 'chemical protection' do not completely prevent or eliminate the potential for injury due to chemical exposure, and should be tested against the particular chemicals to which the products will be exposed. Products that provide 'resistance' to oil or grease or that are 'oil repellent do not completely prevent or eliminate the potential for oil or liquid penetration or absorption. Products that provide protection against heat, sparks or flames are not 'fireproof' and do not completely prevent or eliminate the potential for burns or associated injuries. Products that provide protection or resistance against heat or cold are not intended for use in extreme temperatures-use only as specified. Users are encouraged to always use caution and care when handling sharp or abrasive materials, chemicals, or other hazardous or dangerous substances. Any information or data provided is based upon Ansell's current knowledge and understanding of the subject matter, and is offered solely as a possible suggestion for use in making your own decisions or product choices. Product users should conduct all appropriate testing or other evaluations to determine the suitability of Ansell products for a particular purpose or use within a particular environment.

Products that provide 'cut resistance' and 'cut protection' or 'puncture resistance' and 'puncture protection' do not completely prevent or eliminate the potential for cuts or punctures, and are not intended or tested to provide protection against powered blades, serrated and other sharp or rotating equipment. Products that provide 'abrasion resistance' or 'abrasion protection' do not completely prevent or eliminate the potential for abrasion-related injuries.



LIQUID AND THERMAL PROTECTION

Marigold[®]Astroflex[™]

THERMAL & LIQUID-RESISTANT



These double-walled natural rubber gloves feature a seamless liner for added comfort and thermal protection with a high level of flexibility, dexterity and comfort. Ideal for use in the fishing industry, and for oyster farming, general janitorial and chemical cleaning. The wrinkled finish on the hand ensures a good grip in both wet and dry conditions.

CAUTION: Natural rubber latex may cause allergic reactions in some individuals including anaphylactic shock.

Performance Ratings			
EN 388	EN 374	EN 407	
÷			
4101	AKL	X2XXXX	
Mate	erial	Natural rubber latex	
Liner	r	Seamless polyamide liner	
Grip	design	Wrinkled	
Cuff	style	Straight	
Leng	th	300 mm	
Thic	kness	1.25 mm	
Colo	ur	Blue	
Sizes	5	7–11	

12 pairs/bag 10 bags/carton

Packaging

GENERAL PURPOSE & MAINTENANCE

Keeping a food processing operation running at peak performance requires regular machine maintenance and other non-food handling related applications. Maintaining heavy machinery and keeping sharp-edged tools in working condition can cause worker injury and lead to extended down time. Protecting workers with cut-resistant and abrasion-resistant gloves that provide superior fit, dexterity and comfort as well as a sure grip helps to keep injuries down and increases productivity.

PERISHABLE

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REEP REFRIGERATED

For other general purpose applications like shipping and receiving or forklift operations, lighter duty highly dexterous gloves are appropriate. For special threats such as arc flash and applications that require handling oily materials, Ansell delivers superior solutions you can count on every time. Most general purpose and maintenance gloves come in a large range of size options for maximum fit and tactile performance.

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GENERAL PURPOSE & MAINTENANCE

HyFlex[®] 11-423/427

CUT PROTECTION/DIPPED



Seamless knitted glove ideal for fine tactile handling that demands a very good protection against cut hazards including the food industry. Made from highly visible fibres, the glove is also ideal in dark working environments. Resistant to heat up to 100 °C (212 °F).



HyFlex

Performance R EN 388 4332 XIXXXX	atings
Cuffstyle	Elasticised knitwrist
Liner material	Fibre with INTERCEPT™ Cut Resistance Technology
Gauge	13
Colour	Yellow
Sizes	6–11 (11-423), 7–10 (11-427)
Coating	Palm-dipped (11-423), 3/4 dipped (11-427)
Packaging	12 pairs/package, 144 pairs/case

HyFLex[®] 11-425

CUT PROTECTION/DIPPED



White/grey seamless knitted liner made with highperformance fibres using Ansell's new INTERCEPT™ technology delivers good cut protection. The grey palm is coated with a water-based synthetic coating and water/ oil repellent treatment to provide sound a grip in wet and oily conditions. The HyFlex 11-425 also incorporates the Red Indicator dot for high-risk environments. Free from silicone and DMF.



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Performance Ratings

EN 388	
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9	
4543	
Cuff style	

cised knitwrist ed intercept iner
ner grey with coating
irs/package, airs/case

HyFlex[®] 11-917/919



GENERAL PURPOSE/DIPPED

An extremely comfortable, highly flexible seamless nylon liner with a rough finished nitrile coating make these gloves a perfect solution when working with wet substances. The HyFlex 11-919 is fully coated and the HyFlex 11-917 is 3/4 coated. The gloves also provide excellent abrasion resistance. Not for use with acidic or fatty foods. Not intended for full liquid immersion. Contains latex.

Performance I	Ratings
Cuff style	Knitwrist
Grip design	Rough nitrile
Coating	3/4 coating (11-917) Full coating (11-919)
Gauge	13
Colour	White liner Dark blue coating
Sizes	6–10
Packaging	12 pairs/package, 144 pairs/case

HYFLEX INDICATOR SYSTEM

The smart combination of abrasion and cut resistance. Provides not only the protection needed in dry and slightly oily environments, but also educates workers about risk levels. Designed to make the selection of hand protection easy. The indicator system on these HyFlex® gloves simplifies the selection of the right glove for the job for increased worker safety. The colour indicator system on the glove ensures that the wearer always has the appropriate level of cut protection.



ANSELL VENDING SOLUTIONS

OUR UNIQUE VEND-READY PACKAGING!



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SAFETY AND CONVENIENCE THAT GO HAND IN HAND



GLOBAL SUPPORT

- All global distributor locations and factories can source the same products
- Sales support throughout North America, Latin America, Europe and Asia
- Providing just-in-time delivery with inventory in global strategic locations throughout North America, Europe and Asia
- Fully integrated into our US-patented Ansell Guardian® methodology, includes sales data, rationalisation analysis and product placement optimisation

A VENDING CONCEPT THAT BENEFITS YOUR BUSINESS

- Saves on labour costs by eliminating repackaging
- Consistent length, width and thickness measurements reduce the refill time
- Proven dispensing of product reduces the downtime of vending machines



Ansell Protects[™]

For more information, contact your Ansell representative or visit ansell.com

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