



This photograph may be amended without notice.

CATEGORY III CERTIFICATION

PTP476E-V2-141010

CE 0334

TEMP-COOK 476

CE-type examination Certificate:

N° 0075/014/192/02/09/0078

**Issued by the approved body nr. 0075
C.T.C. – rue H. FRENKEL - F-69367 LYON CEDEX 07**

This glove conforms to the provisions of Directive 89/686/EEC for protection against chemical, mechanical, contact heat and cold risks and against micro-organisms within the limit of the hereafter recommendations.

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DESCRIPTION AND GENERAL PROPERTIES

Waterproof white nitrile glove with high heat insulation inner lining.

Hand specific shape

Embossed adhesion on palm and fingers bottom part

Length : 45 cm (nominal value)

Available sizes : 9-11-12

Standard packaging:

- 1 pair in printed polyethylene bag,
- 6 pairs per carton

"CE"-TYPE EXAMINATION RESULTS



PROTECTION AGAINST MECHANICAL RISKS

Performance levels according to EN 388 standard.

4 4 4 3
| | | |
| | | ↳puncture resistance (0 to 4)
| | ↳tear resistance (0 to 4)
| ↳blade cut resistance (0 to 5)
↳abrasion resistance (0 to 4)



PROTECTION AGAINST HEAT

Performance levels according to EN 407 standard.

X 2 X X X X
↳contact heat (0 to 4)

Due to its internal liner and external nitrile component, this glove can be used for hot parts handling up to 250°C within 15 s. This glove must not be used in direct flame contact.

EN 374



PROTECTION AGAINST MICRO-ORGANISMS

According to EN 374-2 standard
AQL <065, Level3



PROTECTION AGAINST CHEMICAL RISKS

AJKL

Performance levels according to EN 374-3 standard.



PROTECTION AGAINST COLD

Performances levels according to EN 511 standard.

1 1 1
| | ↳Water permeability (0 or 1)
| ↳Contact cold (0 to 4)
↳Convective cold (0 to 4)

Maximum exposure environment in cold use:

-Intermittent normal handling into refrigerators, freezers and cold rooms for temperatures down to -30°C.

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SPECIFIC ADVANTAGES

- Special adhesion for better handling of wet objects.
- Washable glove for better hygiene.
- Excellent comfort due to the textile internal lining.
- Forearm protection.
- Good resistance to oils, greases and detergent agents.
- Excellent mechanical resistance.

MAIN FIELDS OF USE

- Industrial cooking
 - Removing hot plates from cooking ovens (dry or wet environment)
 - Removing plates from heat keeping ovens.
 - Removing items from steam sterilizers.
- Bakeries
 - Removing items from cooking ovens.
- Food industry
 - Pre-cooking

STORAGE AND USE INSTRUCTIONS

For enhanced safety and gloves life expectancy:

- It is recommended to check that the gloves are suitable for the intended use, because the conditions of use at the workplace may differ from the « CE »-type tests (particularly mechanical and/or chemical properties), according to temperature, abrasion and gloves wear.
- Put the gloves on dry and clean hands.
- Ensure the inner part of gloves is dry before putting them on again.
- Glove compatible with surfactant hand washing lotions.
- In case of burning sensation due to a sustained use, remove hands immediately from the heat source and take off the gloves. Alternate between 2 pairs where sustained use is necessary.
- Use running water and soap (or current home detergents) to wash dirty gloves, then wipe them with a dry cloth.
- Inspect the gloves for cracks and tear damage before reusing them.
- It is not recommended for persons sensitized to dithiocarbamates or thiazoles to use these gloves.
- Do not use these gloves next to moving machinery.
- Caution : improper use of the gloves or submitting them to a cleaning or laundering process not specifically recommended may alter their performance levels.

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LEGISLATION

This product is not classified as hazardous according the Directive 1999/45/EC of the European Parliament and Council.

This product does not contain any substances of very high concern according to the regulation n° 1997/2006 of the European Parliament and of the Council (REACH).

CHEMICAL RESISTANCE CHART

These gloves are designed for protection against numerous chemicals such as alcohols, petroleum, aromatic or chlorinated solvents. They are not recommended for contact with ketones and organic nitrogen compounds. In order to understand whether these gloves are appropriate for a given chemical, refer to the table hereafter or enquire to Mapa Professionnel's Technical Customer Service.

CHEMICAL	CAS Nr	Chemical resistance index	Degradation index (1 to 4)	Permeation (EN 374-3)		
				Breakthrough time (minutes)	Permeation index (0 to 6)	
Méthanol°	A	67-56-1	+	NT	82	3
n-Heptane°	J	142-82-5	++	NT	>480	6
Sodium hydroxide 40%°	K	1310-73-2	++	NT	>480	6
Sulphuric Acid 96%	L	7664-93-9	+	NT	120	3

NT : not yet tested

° Tests conducted on equivalent glove Ultranitril 493

Chemical Resistance Index :

- ++ can be used for **long duration contact**
(limited to breakthrough time)
- + can be used for **short repeated contacts**
(for a total duration not exceeding the breakthrough time)
- = can be used against **splashes**
- **not recommended**

Degradation Index : a high index indicates a low degradation of the gloves in contact with the chemical.

Breakthrough Time : permeation test performed on the palm of the glove at 30°C in MAPA laboratories, unless otherwise specified.

Permeation Index : a high index indicates a long breakthrough time.

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CHOICE GUIDE FOOD/ GLOVE

Suitable for contact with this type of food
If pH > 4.5, suitable for contact with this type of food if pH < 4.5, unsuitable
Unsuitable for contact with this type of food

		Thermal protection
		Temp-Cook 476
Drinks	Non-alcoholic beverages or alcoholic strength lower than 5% vol.	
	Alcoholic strength equal or exceeding 5% vol.	
Cereals, starch, sugar, chocolate and by-products	Starches, cereales, flour, meal, macaroni, spaghetti and similar products	
	Biscuits, pastry, cakes and other bakers' wares, dry, sugar and confectionery products in solid form; without fatty substances	
	Biscuits, pastry, cakes and other bakers' wares, dry, sugar and confectionery products in solid form; with fatty substances	
	Chocolate and substitutes, products coated with substitutes	
	Pastry, cakes and other bakers' wares, dry, without fatty substances, confectionery products in moisty paste form, honey, syrups	
Fruits, vegetables and by-products	Confectionery products in paste form with fatty substances	
	whole, fresh or chilled ; dried or dehydrated; shelled or dried nuts	
	Processed: cut, in the form of purées, paste or preserved in an aqueous medium	
	Processed in an alcoholic medium (> 5%Vol)	
	Processed in an oily medium	
	Shelled and roasted nuts	
Fat and oils	Nuts in paste or cream form	
	Animals or vegetable, natural or treated	
Animal products and eggs	Water emulsions in oil (margarine, butter,...)	
	Crustaceans and molluscs not naturally protected by their shells	
	Preparation of fresh, chilled, salted, smoked fish or in the form of paste	
	All types of meats, fresh, chilled, salted, smoked, in the form of paste or cream.	
	Processed meat products (ham, bacon,...)	
	Preserved and part-preserved meat and fish in an aqueous medium	
	Preserved and part-preserved meat and fish in an oily medium	
Dairy products	Eggs, egg yolks, whites of eggs in all forms	
	Whole, skimmed or partly dried milk	
	Fermented milk (yoghurt, butter milk,...), cream and sour cream	
	Whole cheeses with non-edible form	
	Other cheeses	
	Rennet in liquid or viscous form	
Dressing	Powdered or dried rennet	
	Sauces without fatty substances on the surface	
	Sauces from oil in water emulsions (mayonnaise, salad creams,...)	
	Sauces containing oil and water forming two distinct layers	
	Mustard	
	Vinegar	
Mixed food preparations	Salt	
	Sandwiches, toasted bread and the like containing any kind of foodstuff but with fatty substances on the surface	
	Sandwiches, toasted bread and the like containing any kind of foodstuff but without fatty substances on the surface	
	Soups, powdered or dried food preparations with fatty substances on the surface	
	Soups, powdered or dried food preparations without fatty substances on the surface	
	Soups, liquid or paste food preparation with fatty substances on the surface	
	Soups, liquid or paste food preparation without fatty substances on the surface	
	Fried or roasted foods of vegetable origine (fried potatoes, fritters,...)	
Others	Fried or roasted foods of animal origin	
	Dried foods with fatty substances on the surface	
	Dried foods without fatty substances on the surface	
	Herbs, spices, aromate herbs, coffee and coffee substitutes, granulated or powdered	
	Liquid coffee extracts	
	Cocoa powder	
	Cocoa paste	
	Concentrated extracts of an alcoholic strength equal to or exceeding 5% vol	
	Yeasts and raising agents in paste form	
	Dried yeasts and raising agents	
	Frozen or deep-frozen foods	
Ice-creams		

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