

Ref. 1LACW00

### Handling and Precision Works

### Wet Environment



### The +

Made from 85% of recycled polyester  
Excellent grip in dry and wet environments  
Chemical-free coating

### PURCHASE PACKAGING

Ref.	Size	Inner	Carton
1LACW00007	7	10	100
1LACW00008	8	10	100
1LACW00009	9	10	100
1LACW00010	10	10	100
1LACW00011	11	10	100

### SALES PACKAGING

Hangable individual polybag

### DESCRIPTION

White Seamless support from recycled polyester (85%) and elastane (15%),  
Grey embossed latex coating: diamond pattern,  
Knitted wrist,  
Certified OEKO-TEX® STANDARD 100, CQ 1301/2, IFTH

### SECTORS

- Regional/public authorities
- Infrastructure, building industry
- Construction - finishing work
- DIY

### APPLICATIONS

Fine handling in a wet environment: construction industry (plumbing, heating, sanitary work, handling of pipes, ducts), maintenance work and upkeep of green spaces.

**TECHNICAL FEATURES**



Gauge 13

Color	White
Color 2	Light grey
Shape	Glove
Gloves environment	Wet environment
Glove type	Seamless knitting
Support material	Recycled polyester (85%) and elastane (15%)
Coating level	Palm
Material of coating	Latex
Coating finition	Diamond
Type Of Cuff	Elastic wrist

**STANDARD(S)**

This glove conforms to the personal protective equipment model covered by the EC type-examination certificate 0075/1747/162/11/21/2064

Delivered by CTC (0075) 4 rue Hermann. Frenkel 69367 Lyon Cedex 07 France



EPI CAT. II

EN ISO 21420:2020

Protective gloves – General requirements and test methods

EN388:2016



2.1.3.1.X.

Protection from mechanical risks

EN407:2020



X.2.X.X.X.X

Protective gloves and other hand protective equipments against thermal risks (heat and/or fire)

Food contact



The overall and specific migration of substances subject to restriction has been tested according to EU Regulation 10/2011 and does not exceed any legal migration levels. Supporting documents are available upon request. The product has been tested against simulant food type A of Regulation No.10/2011 for Plastic Materials and Articles in contact with aqueous foods 30 minutes at 40°C for repeat use.