

# **TECHNICAL DATASHEET**

# **EUROCHEM 3820**

Ref.

MO3820

# **Chemical Protection**





#### Latex







# The +

Extended service life Comfort Continuous use Grip even with heavy objects

### **PURCHASE PACKAGING**

Ref.	Size	Inner	Carton
3818	8	12	72
3819	9	12	72
3820	10	12	72

#### SALES PACKAGING

Hangable individual polybag

#### **DESCRIPTION**

Cotton support,
Orange latex coating, crinkled finish on hand,
Long scalloped cuff,
Length 34cm

#### **SECTORS**

Farming, silviculture and fishing

Regional/public authorities

Infrastructure, building industry

Construction - finishing work

DIY

Services and distribution

# APPLICATIONS

Handling of heavy objects in slippery and difficult environments, Forestry and fishing professions, Horticulture, Market gardening, Gardening, Waste treatment and household waste

### **TECHNICAL FEATURES**

Color Orange Shape Glove

Gloves environment Medium chemical protection

Glove type Dipping

Cotton support Support material Whole glove Coating level

Material of coating Latex Tempered glove structure Supported Support finition Crepe

Type Of Cuff Safety cuff / Scallop cut

Length - mm 340

# STANDARD(S)

This glove conforms to the personal protective equipment model covered by the EC type-examination certificate 2777/15205-01/E00-00

Delivered by SATRA Technology Europe Ltd (2777) Bracetown Business Park- Clonee- Dublin 15 Dublin Ireland

Protection from mechanical risks

CE

EPI CAT. III

EN420:2003 + A1:2009

General requirements for protective gloves

EN388:2016

+ A1:2018



EN374-1:2016

+ A1:2018



Type B AKL 665

EN ISO 374-5:2016

Protection from chemical risks



Food contact



Protection from bacteria and fungi

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 2 hours at 70°C.

MAJ 24/03/2025