

Ref. 1WIND0

### Thermal Protection

### Cold Insulation



### The +

Good combination of CUT D protection and thermal protection level 2  
Double coating for better waterproofing  
Good grip in dry and wet areas  
Flexibility and dexterity

### PURCHASE PACKAGING

Ref.	Size	Inner	Carton
1WIND00008	8	5	50
1WIND00009	9	5	50
1WIND00010	10	5	50
1WIND00011	11	5	50
1WIND00012	12	5	50

### SALES PACKAGING

Hangable individual polybag

See also

### VARIANTS



1WILFO



1LAWO

### DESCRIPTION

Light blue seamless support from HDPE,  
Grey acrylic terry liner,  
Double coating, blue latex smooth fully coated and navy blue latex-foam palm coating with thumb dipped,  
Ergonomic shape,  
Knitted wrist

### SECTORS

- Regional/public authorities
- Infrastructure, building industry
- Construction - finishing work
- Transport (excluding manufacturing) and logistics

### APPLICATIONS

Handling and precision work with cut risks in cold and dirty/humid areas: metal industry, maintenance, assembly and mechanical work in cold area, cold storage, construction and public work...  
Food contact compliants.

TECHNICAL FEATURES



Gauge 13

Color	Dark blue
Color 2	Black
Shape	Glove
Gloves environment	Intense cold
Glove type	Seamless knitting
Support material	HDPE
Support's gauge 2	10
Support material 2	Acrylic terry liner
Coating level	Hand
Material of coating	Latex
Coating finition	Smooth
Coating level	Palm
Material of coating	Latex
Coating finition 2	Foam
Type Of Cuff	Elastic wrist

STANDARD(S)

This glove conforms to the personal protective equipment model covered by the EC type-examination certificate 0075/1747/162/10/20/2482

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  
+ A1:2018



3 . X . 4 . 3 D

Protection from mechanical risks

ANSI



Cut resistance ANSI/SEA 105-2016 / ASTM F2992M-15

EN511:2006



0 . 2 . 1

Protection from the cold

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 types A, and B of Regulation No.10/2011 for Plastic Materials and Articles in contact with aqueous foods 30 minutes at 40°C for repeat use.