

TECHNICAL DATASHEET

EUROCHEM 5210

Ref.

MO5210

Chemical Protection







Latex









The +

Maximum comfort Flexibility Continuous use Grip

PURCHASE PACKAGING

Ref.	Size	Inner	Carton
5206	6	10	100
5207	7	10	100
5208	8	10	100
5209	9	10	100
5210	10	10	100

SALES PACKAGING

Hangable individual polybag

DESCRIPTION

Cotton support, Blue natural latex coating, Thickness 1,3mm, Smooth finish, Long scalloped cuff, Length 30cm

SECTORS

Farming, silviculture and fishing

Food-processing industry

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, Waste treatment and household waste.

Food contact compliant...

TECHNICAL FEATURES

Color Blue Shape Glove

Gloves environment Medium chemical protection

Glove type Dipping

Cotton support Support material Coating level Whole glove

Material of coating Latex Tempered glove structure Supported Support finition Smooth

Type Of Cuff Safety cuff / Scallop cut

Glove thickness - mm 1.30000 Length - mm 300

STANDARD(S)

This glove conforms to the personal protective equipment model covered by the EC type-examination certificate 033/2025/0032

Delivered by CENTEXBEL (0493) Technologiepark - Zwijnaarde- 70 9052 ZWIJNAARDE Belgium

CE

EPI CAT. III

EN ISO 21420:2020

Protective gloves – General requirements and test methods

EN388:2016

+ A1:2018



EN374-1:2016

+ A1:2018



Type B CKL

264

Protection from chemical risks

Protection from mechanical risks

EN ISO 374-5:2016



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 types A, and B of Regulation No.10/2011 for Plastic Materials and Articles in contact with aqueous foods 2 hours at 40°C for repeat use.

MAJ 13/02/2025