

## **TECHNICAL DATASHEET**

# **EURO-ONE 5960**

Ref.

MO5960

## Disposable





### **Nitrile**





# The +

Liquidproofness and protection against chemical risks (TJK) Comfort and flexibility Mechanical and oil resistance Food contact

#### **PURCHASE PACKAGING**

Ref.	Size	Inner	Carton
5956	7		10
5958	8		10
5960	9		10
5962	10		10

## SALES PACKAGING

>1

Multiple

#### See also

#### **VARIANTS**



MO5930

#### **DESCRIPTION**

Box of 100 gloves, green nitrile, powder-free , non-sterile, thickness 0,12mm,

Finger tips textured

Hemmed cuff,

AQL: 1,5

#### **SECTORS**

Farming, silviculture and fishing

Regional/public authorities

Maintenance

Construction - finishing work

Services and distribution

#### **APPLICATIONS**

Preparation (kitchen, laboratories, ...),

Cleaning,

Handling of objects,

Handling of liquids (laboratories, ...),

Non-sterile medical care,

Handling of paint, solvents, liquids

(non-toxic)

## **TECHNICAL FEATURES**

Color Green Shape Glove

Gloves environme-nt Medium chemical protection

Glove type Dipping Material of coating Nitrile Tempered glove structure Disposable Powder-free Interior finishing Support finition Smooth Type Of Cuff Rolled edge Glove thickness - mm 0.12000 Length - mm 240

### STANDARD(S)

This glove conforms to the personal protective equipment model covered by the EC type-examination certificate 24/07376/00/0161

Delivered by AITEX (0161) Plaza Emilio Sala-1 - 03801 ALCOY (Alicante) - Espagne



EPI CAT. III

EN420:2003 + A1:2009

General requirements for protective gloves

EN374-1:2016 + A1:2018



Protection from chemical risks

EN ISO 374-5:2016



Protection from bacteria and fungi

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

MAJ 28/08/2024