

Ref. 1LACW00

Handling and Precision Works

Wet Environment



The +

RECYCLED: RCS Blended certified product
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 knit made from recycled polyester and elastane (30% of the total weight of the product),
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

EN ISO 21420:2020

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.