DISPOSABLE LABORATORY GLOVES / MAPA

MAPA

MAPA Food Expert Gloves

		SOLO 997				contact a European 1935/200 Consult o MAPA Foo mini-guid	our od Expert de and choose your cording to the type of food you enter the reference on			
Model	Material	Interior finish	Exterior finish	Length/ Thickness	Standards	Description / Applications	Size	Cat. No.	Packaging unit	€
SOLO	Nitrile C	Chlorinated	Smooth with granulated fingertips	245 mm / 0.10 mm		 Description Excellent dexterity thanks to the flexibility and thinness of nitrile Multi-purpose: can be used alone or as an overglove Applications Suitable for contact with all kinds of food Recommended for handling fatty foods and in oily industrial environments 	6	430095	1 box of 100 gloves	NC
							7	430096		NC
997							8	430097		NC
Cat. 3							9	430098		NC
SUPER	Latex natural	Chlorinated	Anti-slip surface	310 mm/ 0.40 mm		 → Description Dexterity and flexibility Chlorinated finish for better protection of the products handled → Applications Suitable for handling foodstuffs 	6	430090	1 box of 10 pairs	NC
FOOD 177							7	430091		NC
							8	430092		NC
して							9	430093		NC
Cat. 3							10	430094		NC
SUPER			Anti-slip surface	305 mm/ 0.29 mm		Description	7	430086		NC
FOOD 165	Latex					 Flexibility of natural latex: excellent dexterity Very comfortable cotton flock 	8	430087	1 box	NC
	natural	Flocking				 Applications Suitable for certain uses in the food industry 	9	430088	of 10 pairs	NC
Cat. 1						and in contact with food (see mini-guide)	10	430089		NC

MAPA Protective gloves for critical environments

- > Protect yourself and the objects and products you handle
- > The "critical" range has been developed to meet all the quality criteria necessary for work in controlled and confined environments (cleanrooms, glove boxes)

