

# ■ ROMEO OVERSLEEVES



## FIELD OF APPLICATION

ROMEO oversleeves are suitable for use in the food industry. Resistant to standard cleaning products and are valued for their flexibility.

## CLEANING CONDITIONS

**Cleaning** : wash and brush the apron in hot soapy water (40°C) or in a mixture of water and a gentle detergent. **Rinsing** : with water. Do not use toxic products to clean or rinse the oversleeves. **Storage** : After cleaning, store in a dark, dry, well-ventilated place. The oversleeves must be replaced when they show signs of wear and tear.

**With a proper use and a good maintenance, your oversleeves last longer!**

## MATERIAL

Vinyl on polyester support

## FEATURES

- Colours : white, navy blue
- Thickness : 500 µm (± 10%)
- Weight : 380 g/m<sup>2</sup> (± 10%)
- Standard dimensions : longueur 50 cm

**Wrist and biceps fastening with polyester elastic.**

## NORMS AND REGULATIONS

Oversleeves in accordance with Article 33 of the **REACH Regulation N°1907/2006** on products containing SVHC and its amendments.

Does not contain phthalate, silicone derivatives, or bisphenol

