

ROMEIO OVERSLEEVES



FIELD OF APPLICATION

ROMEIO 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 jersey support

FEATURES

- Colours : white, navy blue
- Thickness : 420 µm (± 10%)
- Weight : 300 g/m² (± 10%)
- Standard dimensions : longueur 50 cm

Wrist and biceps fastening with polyester elastic.
Also available with neoprene wrist fastening

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

