

Janitorial Colour Coded Cleaning Rubber Gloves



Ramon Proguard Colour Coded Rubber Gloves offer protection to hands and nails from the harsh effects of detergents and warm water. Ideal for the janitorial cleaner as they are colour coded to avoid cross contamination.

Anatomically shaped to ensure comfort and flexibility in addition to reducing hand fatigue. Made from a sustainable source of natural rubber latex. The gloves feature a soft cotton flock lining for increased comfort which will also help absorb perspiration.

The gloves feature a fish scale grip pattern on the fingers and palms. Therefore improving grip in wet and dry conditions whilst maintaining dexterity at the same time.

** Natural Rubber Latex can cause skin irritation**

SKU: RG+COL+SIZE**Categories:** Protection, Rubber Gloves**Tags:** catering / kitchens, industrial, janitorial, kitchen

Size	Choose an option large medium small
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Colour	Choose an option			
	Blue	Green	Red	Yellow

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- **DESCRIPTION**

- **ADDITIONAL INFORMATION**

Ramon Proguard Colour Coded Rubber Gloves offer protection to hands and nails from the harsh effects of detergents and warm water. Ideal for cleaning tasks and colour coded to avoid cross contamination.

Anatomically shaped to ensure comfort and flexibility in addition to reducing hand fatigue. Made from a sustainable source of natural rubber latex. The gloves feature a soft cotton flock lining for increased comfort which will also help absorb perspiration.

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- FSC Certified
- Cotton Flock lined for comfort and grip
- Fish scale grip style
- Medium weight
- Reduce the spread of germs and improves hygiene standards

Choosing the right glove for your customers!: Perfect Fit for Your Business

Guide to Colour Coding

Colour coded cleaning, the process in which colours are paired with cleaning equipment for certain locations. This helps in reducing the spread of germs across areas as well as increasing hygiene throughout a business or home.

For example using a single mop to clean every floor in a restaurant, can spread bacteria from the washrooms and toilets to kitchen and also food preparation areas. This carries a risk of cross contamination and therefore illness. Applying a colour coded system to set apart sensitive areas from one-another is the most efficient and effective way of reducing the risk of cross contamination.

Developed by the BICSc is a universal colour code chart which is recommended for use within the cleaning industry.

Red - Sanitary Appliances & Washroom Floors
Yellow - Clinical & Healthcare
Green - General Food and Bar Use
Blue - General Lower Risk Areas (Excluding Food Areas)