



HOSPITALITY

CLEANING TOOLS & PROTECTIVE GLOVES

Cleanliness is important for all businesses, but is most relevant in the hospitality industry. Here the standard of cleanliness is an integral part of the experience, Mapa Professional and Spontex Professional offer a range of cleaning products that meet the different needs of professional workplaces, solutions to solve a wide range of tasks to help deliver outstanding in standards for hotels, restaurants and cafes.



spontex-pro.com
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Spontex[®]
PROFESSIONAL

A solution
for every hand
that works

MAPA[®]
PROFESSIONAL

For efficient cleaning of working surfaces

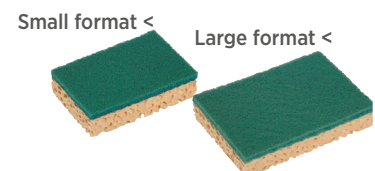
For handling foods & cooking



With more than 80 years of experience, Spontex Professional has developed a range of cleaning products to meet the different needs of professional.

Scouring

MULTI-PURPOSE SCRUBBING SPONGES



Sponrex 52 & 74

Dual function cellulosic sponge scourers for powerful effective cleaning on non delicate surfaces



Sponrex 33 & 92

Ergonomic sponge scourers, formed in an S shape for good grip



Sponrex 79 & 31

Dual action cellulose sponge scourers for delicate surfaces

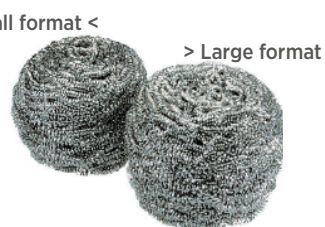


ABRASIVE ROLLS & STAINLESS STEEL



Mercury 35 & 84

Abrasive scourer roll, cuttable to desired size, treated with fat-stop treatment to stop grease to built up



Superinox 27 & 50

Steel scourer for difficult scrubbing tasks, with easy grip

Wiping

NON-WOVEN CLOTHS



Solonet

Excellent wiping and absorption efficiency. Flexible and easy to handle. Semi-disposable & colour coded to avoid cross contamination



Stellair

Open structure cloths for routine easy removal of dirt and rinsing, suitable for fragile surfaces. Colour coded to avoid the cross contamination.

DISH WASHING GLOVE

UltraNitril 480

- Non-slip embossing : excellent grip for oily foods
- Long sleeve protection (46 cm)



For handling foods & cooking

Compliance with hygiene rules is one of the foundations of the food chain. Mapa Professional helps you find the right glove for you and in strict compliance with Food regulations.

Disposable gloves

LIGHT HANDLING FOOD



Solo 987

The perfect protection for light handling in oily environments



Solo 999

Excellent product strength ideal in oily environments



Solo 967

Easy to wear thanks to the chlorinated internal finish

WHY CHOOSE A DISPOSABLE GLOVE ?

- For freedom of movement and high dexterity; can be easily donned and doffed quickly when required.
- Protect the hands of the wearer and items that are being handled



Reusable food approved gloves

LIQUIDPROOF SOLUTIONS



UltraNitril 472

Fingertip precision for food handling & light chemical protection



UltraNitril 475



UltraNitril 495

Lasting solution for safe handling of oily food



Harpon 326

Textile support for comfort and reinforced grip for safety



Jersette 308

Waterproof, comfortable seamless fabric supported glove

Discover all the liquidproof range on mapa-pro.com

A SOLUTION FOR EVERY NEED

THERMAL PROTECTION

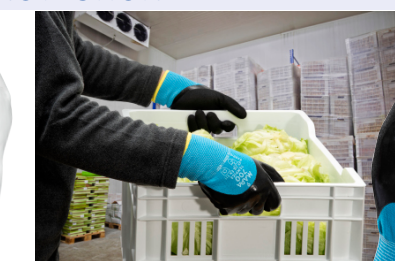


TempCook 476

100% liquidproof
Non-slip embossing
long sleeve (45 cm)



Thermal protection up to 250°C*



Templace 700

Excellent grip in wet
Stay dry in wet/cold conditions
Dexterity & Comfort



protection to -10°C

CUT PROTECTION



KryTech 838

Ambidextrous
optimal cut protection
Washable up to 20 cycles at 90°C

Niveau ISO E 24.2N

*from 150 °C, the product can become more rigid and the colour can change, but the performance is not affected.

PRODUCT FEATURES



	Product range	Product name	Dimentions	Colours	Packging
Scouring	Sponges	Sponrex 52	110 x 70 x 28 mm	Green/Blond	10 pieces per bag 6 bags per carton
		Sponrex 74	130 x 84 x 28 mm		
		Sponrex 33	150 x 80 x 28mm		
		Sponrex 92		Red/Blond	
		Sponrex 31	130 x 84 x 28 mm	Whithe/Pink	
		Sponrex 79		White/Blue	
	Abrasive rolls	Mercury 35	150 x 3000 x 8 mm	Green	1 pieces per bag 6 bags per carton
		Mercury 84		Black	
Stainless steel balls	Superinox 27	Grammage : 40 grams	Silver	10 pieces per bag 6 bags per carton	
	Superinox 50	Grammage : 60 grams			
Wiping	Non-woven sponges	Solonet	58 x 28 cm	Green/Blue/Pink/Yellow	50 pieces per bag 20 bags per carton
	Non-woven cloths	Stellair	51 x 36 cm	Green/Yellow/Withe/Pink/Blue	25 pieces per bag 6 bags per carton



	Product Name	Norms	Food contact and restrictions	Sizes	Length Thickness	Material finishing	Packaging
Disposable gloves	Solo 967	Type C 	Not suitable for contact with acidic foods	6 to 9	24,5 cm 0,08 mm	Internal finish : easy donning treatment External finish : Pebbled	100 gloves/box or bag 1000 gloves/carton
	Solo 987	Type B JKT VIRUS 	Suitable for contact with all foods		24,5 cm 0,10 mm	Internal finish : Chlorinated External finish : Smooth with pebbled fingertips	100 gloves/box 1000 gloves/carton
	Solo 999	Type B JKT 			29,5 cm 0,10 mm	Internal finish : Chlorinated External finish : Smooth with pebbled fingertips	
Liquid-proof gloves	Ultranitrl 472	Type B JOT 2101X 	Suitable for contact with all foods	6 to 10	31 cm 0,40 mm	Internal finish : chlorinated External finish : pebbled	10 pairs/bag 100 pairs/carton
	Ultranitrl 475	Type B JOT 3001X 			31 cm 0,34 mm	Internal finish : Flocked External finish: Non-slip embossing	1pair/bag 12 pairs /masterbag 72pairs/cartons
	Jersette 308	Type B KPT X1XXXX 2131X 	Suitable for contact with all food, including fatty foods affected by a factor patch at least equal to 3	5 to 10	30-33 cm 1,15 mm	Internal finish : textil support External finish : smooth	1 pair/bag 5 pairs/masterbag 50 pairs/carton
	Harpon 326	Type B KPT X1XXXX 3141X 	Not suitable for product handling dairy, vegetable oil or animal, pure or in emulsion	7 to 10	32 cm 1,35 mm	Internal finish : textil support External finish : reinforced grip	
	UltraNitril 480	Type A AJKOPT 4102X ISO 16888 	Suitable for contact with all foods	7 to 10	46 cm 0,55 mm	Internal finish : chlorinated External finish: non-slib embossing	1 pair/bag 12 pairs/carton
	UltraNitril 495	Type A AJKOPT 3101X 	Suitable for contact with all foods	6 to 10	30-33 cm 0,38 mm	Internal finish : flocked External finish : non-slip embossing	1 pair/bag 10 pairs/masterbag 100 pairs/carton
Thermal protection	TempCook 476	Type A AFGJOT X2XXXX 111 4443D 	Suitable for contact with all foods	7 (S) 9 (M) 10 (L)	45 cm	Internal finish : knitted thermal protection External protection : Non-slip embossing, nitrile coating	1 pair/bag 6 pairs/carton
	Templce 700		Suitable for contact with affected fatty foods a reduction factor at least equal to 3	7 to 10	24-27 cm	Internal protection : seamless knitted textile support. Gauge 15 External finish : nitile coating	1 pair/bag 12 pairs/masterbag 72 pairs/carton
Cut protection	KryTech 838		Suitable for contact with all foods	6 to 11	34 cm	Internal finish : seamless knitted lining made from HDPE fibers. Gauge 10	1 pair/bag 10 gloves/carton