



Red Meat Processing

Slaughterhouses

Poultry

Food Processing

Canneries

A new exceptionally lightweight food industry boot designed for superior grip, wearer comfort and low temperature performance.

- 30% Lighter than conventional boots of the same size
- Vulcanised rubber sole for improved grip and greater durability
- Superb low temperature flexibility down to -40°C
- Resistant to common food industry chemicals and cleaning agents
- Cold insulation to EN ISO 20345
- Oil and fat resistant sole
- Heat resistant outsole
- 200 Joule epoxy coated steel toe cap (soft toe version also available)
- Environmentally friendly PVC and Halogen free construction
- Antistatic versions available as an option
- Comfort insole (removable and machine washable)
- Seamless construction
- Kick off lug
- Adjustable height
- Ankle guard
- Knitted nylon lining
- Available in white or blue

Care:

- Machine washable at up to 40°C
- Shelf life of over 10 years

Certification:

Personal Protective Equipment PPE DIR 89/686/EEC
Safety Footwear EN ISO 20345:2011 SB CI HIRO FO SRA E
or
Occupational Footwear EN ISO 20347:2012 OB CI HIRO FO SRA E

Sizes:

UK	3	4	5	6	7	8	9	10	11	12	13	14	15
EU	35	36	37	39	41	42	43	44	45	46	47	49	50
US	4	5	6	7	8	9	10	11	12	13	14	15	16

Specifications, configurations and colours are subject to change without notice.

