

CATERING BOOT

Gaston MILLE®

PU Purofort








COMPLEMENTARY RANGE

♂ ♀	STEEL 200J	35/50
S4	ANTIBACTERIAL	1.777KG



HIGHLIGHTS The iconic food boot for (semi)solid contaminated areas

SAFETY LEVEL STANDARDS S4 CI SRC EN ISO 20345:2011

-  Safety toe-cap (resisting up to 200J)
-  Antislip sole
-  E Energy absorption in the heel region
-  FO Fuel Oil resistant upper
-  WR 100% Water Resistant
-  SRC High performance grip SRC = SRA* + SRB**
-  CI Insulation against Cold (-20°C)

COMPOSITION

Upper	Purofort® - Extra smooth finish for easy cleaning
Lining	Antibacterial
Toe-cap	Steel toecap for protection against falling objects
Footbeds	PU insole : removable + antibacterial
Penetration Resistant midsole	Without
Sole	Purofort®
Net weight/pair (size 42)	1 777g
Sizes	35-50 / 3-14
Item code	BODJ3

Features
 Purofort® safety boot
 Oil & chemical resistant outsole
 Slip resistant to assure safe working conditions
 The boots are 100% waterproof to keep your feet dry under wet and dirty conditions
 Specific outsole design for best protection in (semi)solid contaminated areas
 Energy absorbing heel design for extra ergonomic support
 By design, the boots offer a perfect fit, optimizing comfort for everyday use - comfortable

* SRA: Slipping resistance on ceramic tile wet with soap solution

** SRB: Slipping resistance on smooth steel with glycerol