

FOOD INDUSTRY SAFETY BOOTS

A new, exceptionally lightweight food industry boot designed for superior grip, wearer comfort, and low-temperature performance, with an animal fat-resistant sole.

Foodlite+ boots are PVC and Halogen free and resistant to common **food industry chemicals**, including cleaning, disinfecting and sanitising agents (seen back page).

CERTIFICATION

- **EN ISO 20345:2011 SB CI HRO FO SRC E**
Safety Footwear
- **EN 13832-3:2018 N, O, R**
Chemical Protective Footwear
- **PPE Regulation (EU) 2016/425**
Personal Protective Equipment



Available with a blue sole and white or blue upper

SPECIFICATIONS



SB Category Safety Boot Complies with the requirements for safety footwear in EN ISO 20345



Cleated vulcanised rubber outsole for **maximum grip** in wet and oily conditions (**SRC**)



Integral 200 Joule epoxy coated steel **toecap**



Fuel and oil resistant sole ensuring the working life of the boot won't be compromised if used in oily environments



Cold insulation to EN ISO 20345 **CI** Internal temperature drops by less than 0.5°C after 30 mins inside a chamber at -17°C, 9.5°C better than required for CI marking



Heat resistant sole EN ISO 20345 **HRO** 60 seconds at 300°C



Energy absorbing tunnel system in heel to EN ISO 20345 **E**

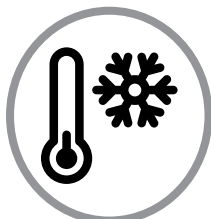


Chemically resistant boot certified to **EN 13832-3:2018** (footwear protecting against chemicals)

FOOD INDUSTRY SAFETY BOOTS

Low temperature performance

Excellent cold insulation for wearer comfort while our proprietary Cryolite compound ensures boots remain flexible down to -40°C



Chemically Resistant

Chemically resistant Cryolite compound protects against common food industry chemicals and cleaning agents



Ergonomic cushioned insole

Fitted as standard, our latest cushioned insoles provide excellent wearer comfort and support and significantly improve thermal insulation



Vulcanised rubber sole

Provides excellent slip resistance (SRC), and far greater durability than conventional moulded soles



Kick-off lug

For easy 'hands-free' removal of the boots.



OPTIONS



Foodlite Lightweight food safety boot with a cost effective moulded sole

CARE

- Machine washable at up to 40°C
- Five year shelf life
- All Workmaster boots are REACH compliant, PFAS free and CE marked on the shaft with date and year of manufacture

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

Note: The height of the boot can be adjusted by trimming down to to the second cut line moulded into the shaft of the boot

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

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Chemical Resistance:

CHEMICAL	CAS NO.	BREAKTHROUGH TIME
Ammonia 25%	1336-21-6	> 8 hours
Ammonia Gas	7664-41-7	> 8 hours
Ethanol	64-17-5	> 8 hours
Ethyl Acetate	141-78-6	> 2 hours
Hexane	110-54-3	> 1 hour
Isopropanol (IPA)	67-63-0	> 32 hours
Lactic Acid	50-21-5	> 8 hours

CHEMICAL	CAS NO.	BREAKTHROUGH TIME
Methanol	67-56-1	> 8 hours
Methyl pyrrolidone	872-50-4	> 8 hours
Nitric Acid	7697-37-2	> 32 hours
Phosphoric Acid	7664-38-2	> 8 hours
Sodium Hydroxide	1310-73-2	> 32 hours
Sodium Hypochlorite	7681-52-9	> 8 hours
Toluene	108-88-3	> 1 hour

Breakthrough time is the Normalised Breakthrough time to EN374-3:2003, for more details visit www.workmasterboots.com

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