# **SOLESTAR F SAFETY BOOTS**



Red Meat Processing Slaughterhouses Poultry Food Processing Canneries

The Solestar F safety work boot is fabricated from a specially formulated Polyflex compound which is highly resistant to lactic acid and animal fats.

#### **Features**

- · Slip resistant moulded sole
- · Cleated outsole for maximum grip
- · 200 Joule epoxy coated steel toe cap
- Energy absorbing tunnel system in heel to EN 20345:2011 E
- · Seamless construction
- · Kick-off lug
- · Adjustable height
- · Knitted nylon lining
- · CE marked on the shaft with date and year of manufacture
- · REACH Compliant

#### Care

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

## **Options**

- · Anti-Static Version
- · Soft toe version
- Ergonomic cushioned insole (removable & machine washable) for greater wearer comfort

## Certification

- EN ISO 20345:2011 SB SRA CI FO E Safety Footwear
- PPE Regulation (EU) 2016/425
  Personal Protective Equipment

### **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.

