

Surgical Clogs SO1-LUXOR RFID- green



Code	SO1-30-RFID
Type	sabots
Category	Safety shoes, Footwear for operating rooms
Sizes	34, 35, 36, 37, 38, 39, 40, 41, 42, 43/44, 45/46, 47/48
Colors	green
Sole	TR SEBS
Outsole	TR SEBS
Insole	synthetic
Certificates	CE HACCP Medical shoes EN-20347



Heel cushioning



Antistatic



Anti-slip sole



CE



Synthetic upper



Unisex



Delivery in 72 hours



HACCP



UV protection of Heel sole



strap as an option



Perforation



Synthetic sole



Washing at 50 degrees



Anatomic insole



Removable insole



Sterilization at 135 degrees



Synthetic green
-30

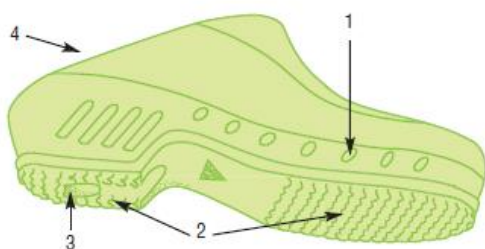
Description

The model is characterised by the following properties: - An orthopedic lining stimulating circulation - Made of a new generation, anti-slip and abrasion-resistant blend - Patented antistatic system - Sterilizable in autoclaves at 135oC - Perforated upper ensuring the flow of air,

Sectors

medicine, industry, gastronomy, cosmetics, food industry

Additional information



SO1-LUXOR – budowa obuwia na sale operacyjne:

1. Otwory zapewniające wymianę powietrza.
2. Bieżnik antypoślizgowy.
3. Brak kolka antystatycznego.
4. Anatomiczny kształt.

SO1-LUXOR – structure of shoes for operating theatres:

1. The pores to assure air exchange.
2. The anti-slip tread.
3. Without antistatic element.
4. The anatomic shape.



Size chart

34 - 22,0 cm	35 - 22,5 cm	36 - 23,0 cm	37 - 23,5 cm	38 - 24,0 cm
39 - 25,0 cm	40 - 25,5 cm	41 - 26,5 cm	42 - 27,5 cm	
43/44 - 28,0 cm	45/46 - 29,0 cm	47/48 - 29,5 cm		

Collection



Based on many years of experience, we have developed, under the JULEX brand, footwear for professionals, persons working in the most severe conditions. We combined qualities such as resistance, protection and comfort, at the same time preserving compliance with the requirements of European standards for professional and protective footwear. Most models may be used in companies which have implemented the **HACCP system**. Our footwear is durable and resistant to external factors, which allowed usage in food industry, meat industry and gastronomy.