

Line Pro-Food Industry

70C32-FRI-BP

Commercial Code: 700082 – CA: 21105

Occupational ankle boot with plastic toe cap, made of microfiber, Velcro closure, internal lining, and dual-density sole.



Segmentos



Meatpacking plants



Food industry

Footwear Construction

Sole: Made of two layers of polyurethane (PU) with a protective layer (CP), directly injected onto the upper. The first layer (midsole) is softer and lighter, with a density of 0.4 g/cm³, providing greater comfort. The second layer (outsole) is more compact, with a density of 1.0 g/cm³, abrasion resistant, featuring an anti-slip system with special grooves 3 mm high and 6 mm wide, ensuring slip resistance on ceramic and steel floors (SRC level).

Upper: Made of M Micro microfiber with a thickness of 15 to 17 lines.

Heel Counter: 1.5 mm thermoplastic.

Toe Cap Lining and Vamp Lining: Non-woven short-fiber fabric with a minimum thickness of 1.9 mm.

Toe Cap: Injected polypropylene plastic, 1.5 mm thick.

Note: this type of toe cap does not have the same safety characteristics as a steel toe cap.

Insole Board: Insulating insole lined with aluminum and interwoven thermal fibers that protect feet against heat and cold.

Comfort Insole: Anatomically shaped EVA, composed of micropoints that allow for sweat absorption and desorption.

Color: White

Sizes: 33 to 47.

Technical Information

Requirement: NBR ISO 20345:2015

Validity: 36 months – The validity of the equipment begins from the manufacturing date stamped on the footwear.

Weight per shoe: 0.511 kg

Shaft height: 256 mm

(Note: Shaft height is based on size 40 shoe and may vary by 3.33 mm per size.)

Packaging:

Dimensions: L 565 mm x W 300 mm x H 245 mm (Collective box for up to 5 pairs)

Dimensions: L 414 mm x W 315 mm x H 505 mm (Collective box for up to 10 pairs)

[For information on footwear warranty, click here.](#)