Surgical Clogs SO1-LUXOR - pink



Code	**SO1 LUXOR-23**
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	pink
Sole	TR SEBS
Outsole	TR SEBS
Insole	synthetic
Certificates	CE HACCP Medical shoes EN-20347

Heel cushioning

Antistatic

Anti-slip sole

CE

Synthetic upper

Ladies

Delivery in 72 hours

HACCP

UV protection of sole

Heel strap as an option

Perforation

Synthetic sole

Washing at 50 degrees

Anatomic insole

Removable insole

Sterilization at 135 degrees

Synthetic pink -23

Description

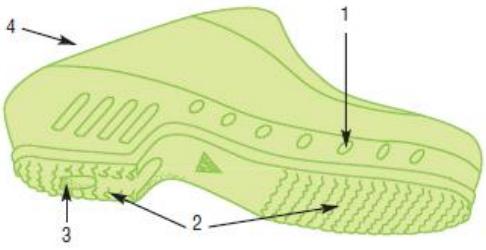
The model is characterised by the following properties:

- 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, an option of upper without perforation

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 kołka antystatycznego.
   Amortyzacja wstrząsów.
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.
   Shock absorber.
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.