



**INNOVATION
2014**

**A DUNLOP® INNOVATION
DESIGNED EXPLICITLY FOR THE
FOOD PROCESSING INDUSTRY**

- **COMFORT**
- **HYGIENE**
- **SAFETY**

THE ULTIMATE PERFORMANCE IN PROTECTION AND COMFORT

FOODPRO

The first real food boot!

Dunlop® introduces a new generation of Purofort® boots for the Food Processing segment Industry. The mould of this boot has been specifically developed for food processing. Therefore the boot offers, in addition to all the benefits of Purofort® Technology, solutions based on the specific endusers needs within the Food Processing Industry.

What makes FoodPro the Best?

Comfort

- Specifically designed for orthopedic insole
- Gender specific design
- Purofort® Technology: light and flexible

Hygiene

- Extra smooth design and shaft: easy to clean
- Various colours: preventing cross-contamination
- Anti-Bac Lining

Safety

2 slip-resistant outsoles (SRC):
The best slip resistance for each situation

- EN ISO 20345:2011 S4 CI SRC



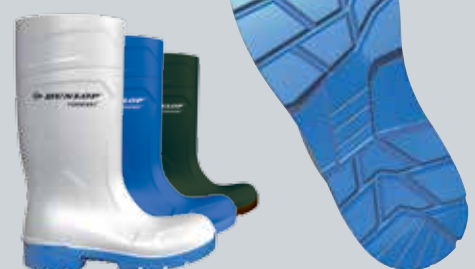
HYDROGRIP

Wet contaminated areas



MULTIGRIP

(Semi-)solid contaminated areas



Product specifications CA61131

General

Description	Dunlop FoodPro Purofort MultiGrip safety	Size range/#	35/36-49/50/14
Upper/Sole Color	White (ultra)/Blue	Insole	Dunlop extra thick PU insole
Status	Stock	Lining	Red Branded PU Lining
Segment	Food	Resistance Code	6

Safety

Standard	EN ISO 20345:2011 S4 CI SRC	<input checked="" type="checkbox"/> Antistatic	<input checked="" type="checkbox"/> Cold insulating
Safety marking manual	Dunlop EN manual	<input checked="" type="checkbox"/> Energy absorbing	<input checked="" type="checkbox"/> Oilresistant sole
		<input checked="" type="checkbox"/> Steel Toecap	

Packaging

Size	Boxtype	Polybag			Pairs/Box	Boxes/layer	#Layers	Pallet height
		Length	Width	Height				
48-49	NL6	590	440	355	5	4	4.5	1.92
44-47	NL6	590	440	355	6	4	4.5	1.92
42-43	NL20	590	400	325	6	4	5	1.79
39-41	NL19	590	400	305	6	4	6	2
35/36-38	NL18	530	400	290	6	4	6	1.91