

PRICEBUSTER WHITE

Cost-effective and waterproof boot
for Food Industry tasks



FEATURES

- According with the European standard EN ISO 20347:2022 (OB);
- Specially developed for the food industry;
- PVC sole and upper with nitrile.

dikamar[®]
Protective Solutions

ADDITIONAL INFORMATION

SIZE RANGE: EU- 32>47
UK- 13JR
1>12
US- 1>14

AVAILABLE IN: OB

PACKAGING:  15 | 12 | 10 | 8
PAIRS PER BOX

COLORS





CLEANING INSTRUCTIONS

- Avoid leaving the boot dirty for too long. Clean your boots after each use with water, using a soft brush and mild detergent.
- Rinse off any remaining dirty and detergent with water.
- Regularly clean and replace the insole (if used) to prevent bacterial growth. When replacing the insole, make sure it matches the original one.
- Let your boots dry naturally and in a well-ventilated area, away from direct heat or sunlight.
- Always remember that correct and consistent cleaning helps to extend the life of your boots.

