

H.ABC® protection is effective against the most common bacteria, yeasts, molds and fungi.



ALBA
95428-00 - Size: 35 - 42
ADRIA
94390-03 - Size: 38 - 48



ALA
95429-00 - Size: 35 - 42
AVOLA
94389-02 - Size: 38 - 48



CHIUSI
95430-00 - Size: 35 - 42
CREMA
94394-02 - Size: 38 - 48

Sixton Peak®, synonymous with top-quality work shoes, now offers a very high-quality shoe for people working in the HORECA sector (hotels, restaurants, catering), in the food and pharmaceutical industries, in electronics and in aseptic and medical environments, conceived as a real shield against bacteria.

The new line called H.ABC, or High Anti-Bacterial Component, achieves a new certified safety standard, ideal for ensuring the best protection in the workplace where HACCP standards must be observed

H.ABC® shoes go beyond the characteristics of the classic models suitable for HACCP environments and represent the result of a research that Sixton Peak® has carried out internationally to find the best possible solution to the problem of bacterial contamination. By intervening on the properties of the upper and the sole materials, Maspica SpA has created a shoe with characteristics that reduce and prevent bacterial settlements.

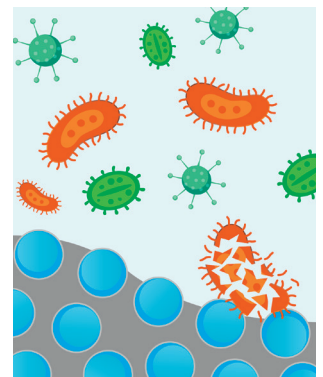
A goal strongly sought and desired by the Sixton Peak® R & D department, H.ABC® shoes have been specifically designed to guarantee integrated hygiene protection by effectively counteracting bacteria: shoes designed and manufactured to offer protection and comfort, minimizing the risk to be carriers or vehicles of any contamination, preventing micro-organisms from growing and reproducing, and limiting transport between the various departments.

A real added value of Certified Quality!

With H.ABC® shoes, those who work in HORECA facilities, food industry, healthcare or pharmaceutical industries, can be sure that Sixton Peak has developed the best solution and alternative to the risks of contamination. Bacteria, yeasts and molds most present in environments where food is processed, and are insidious not only for the worker's health but also the consumer's or end user's, who use food prepared or packaged in these places.

For this reason, as a guarantee and protection of those who choose a shoe of superior quality to be used in HACCP regulated environments, Maspica SpA has configured a specific Product Certification that goes alongside the ISO 9001 Quality Management System, with the support of one of the most important international certification bodies: DNV-GL, which has been dealing with HACCP certifications for years.

H.ABC® shoes are designed with the most suitable and advanced materials, enriched with new antibacterial components, and are subjected to numerous laboratory tests, with micro-bacteriological analysis, in accredited laboratories. The results con-





SXT H.ABC®

HIGH ANTI-BACTERIAL COMPONENT

firm the constant elimination activity of over 80% of bacterial load.

H.ABC®: impeccable style, unrivaled benefits.

The family of Sixton Peak® H.ABC® safety shoes is rich in variety of models and careful design, always in full respect of the great traditions of Made in Italy. This new project by Maspica SpA was created for a product that is increasingly suited to the various work environments, such as HORECA, adding up to the traditional range of Sixton Peak® products, known for the outstanding design of the models, cutting-edge technologies, innovation of materials and the latest generation of microfibers: components selected and tested by treatments designed to ensure extraordinary performance in terms of grip and stability, wellbeing and foot safety.

The result of this innovative research project, Sixton Peak® H.ABC® shoes are characterized by the important characteristics of the sole, inner linings and sole.

Lightness, comfort, maximum breathability and thermoregulation capacity, and high resistance over time are combined with the special antibacterial treatment, carrying out a permanent action to prevent colonization and the multiplication of bacteria as well as molds, fungi and mites powder. With H.ABC® Sixton Peak®, a new path of quality, safety, design and style was inaugurated, aimed at protection targets in line with the HACCP regulations. A mission that the research work of this cutting-edge company continues every day in the name of excellence.



Maspica Spa
Via A. Einstein, 6 - 35020 Casalserugo (PD) ITALY
Tel. +39 049 8740771 - info@maspica.it - www.sixton.it