

**Shark Fitness AG** Stores in Wettingen (ZH) and Wil (SG) 056 427 02 25 info@sharkfitness.ch www.sharkfitness.ch

## Airex Coronella gymnastics mat anthracite - L185 x W60 x D1.5cm



The material specially developed for the AIREX Coronella is extremely dimensionally stable and can withstand even high physical loads. The sports mat is incredibly easy to roll up and stow away at any time. The Airex Coronella is a standard piece of equipment in first-class fitness studios and sports clubs and is used by personal trainers. It was developed in collaboration with athletes and therapists to fully meet their requirements.

CHF 89.90

The comfortable Airex Coronella gymnastics mat is characterized by high durability, skin-friendliness and optimal cushioning. The Airex Coronella guarantees comfort, optimum protection and a precisely controllable movement sequence in every situation. It is non-slip and adapts easily to the surface.

- comfortable and insulating
- light, handy and easy to roll up
- hygienic thanks to Sanitizedreg: finish and dust-resistant
- optimum insulating properties
- hard-wearing and durable
- non-slip and flat
- skin-friendly and comfortable
- closed-cell, absorbs neither moisture nor dirt
- multifunctional use
- CE-compliant (93/42/EEC)
- Target price 99.90CHF

Size: approx. L185 x W60 x D1.5cm, weight 2.2kg Color: anthracite

Medical purpose:

AIREX® products are designed as movement therapy aids for both institutional and domestic use. It is



**Shark Fitness AG** Stores in Wettingen (ZH) and Wil (SG) 056 427 02 25 info@sharkfitness.ch www.sharkfitness.ch

used as a support for a person during medically indicated and prescribed exercises to improve motor skills and balance or postural control and/or for the therapeutic exercise treatment of muscle weakness in the limbs and trunk as a result of a neurological or orthopaedic condition.

Why are the sizes only given in "approx."? All AIREX mats are freely foamed. This means that they are not produced in molds. The production process is comparable to baking bread. The result can therefore be influenced by the ambient conditions (temperature, air pressure, etc.), so that the products always vary slightly in length, width and thickness.