55105

Padholder Handmodel, 235 mm, White





This pad holder has a locking system which secures the cleaning pad. Ideal for cleaning conveyor belts, production lines and equipment such as baking trays.

## **Technical Data**

Material Polyp   Suitable for Food Contact (EU 1935/2004), DoC 1 Image: State Sta	propylene No Yes Yes No Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice FDA compliant raw material (CFR 21) Use of Phthalates (e.g. Bisphenol A)	Yes Yes No
Manufacturing Practice FDA compliant raw material (CFR 21) Use of Phthalates (e.g. Bisphenol A)	Yes
Use of Phthalates (e.g. Bisphenol A)	No
Is Halal compliant	Yes
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Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	800 Pcs
Box Length	385 mm
Box Width	295 mm
Box Height	145 mm
Length	235 mm
Width	100 mm
Height	80 mm
Gross Weight	0,266 kg
Net Weight	0,24 kg
Cubik metre 0,00	02233 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH
<b>Gtin-13 Number</b> 570502	20055102
GTIN-14 Number (Box quantity) 1570502	20055109
Commodity Code 3	39241000
Country of origin	Denmark

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.