## Padholder Hand model, 230 mm, , Yellow





Secure cleaning pads with a lockable pad holder. Ideal for cleaning conveyor belts, production lines and equipment such as baking trays.

## **Technical Data**

| Item Number   | 55106   |
|---|---|
| Material  | Polypropylene<br>Stainless Steel (AISI<br>304)<br>Nylon |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | No  |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)   | Yes   |
| Complies with UK 2019 No. 704 on food contact materials                         | No  |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| Use of phthalates and bisphenol A   | No  |
| Is Halal and Kosher compliant   | Yes   |
| Box Quantity  | 10 Pcs.   |
| Quantity per Pallet (80 x 120 x 180-200 cm)                                     | 800 Pcs   |
| Quantity Per Layer (Pallet)   | 0 Pcs.  |
| Length  | 230 mm  |
| Width   | 95 mm   |
| Height  | 80 mm   |
| Net Weight  | 0.23 kg   |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)                | 0.0055 kg   |
| Weight cardboard (Recycling symbol "20" PAP)                                    | 0.026 kg  |
| Tare total  | 0.0315 kg   |
| Gross Weight  | 0.26 kg   |
| Cubik metre   | 0.001748 M3   |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C  |
| Max. cleaning temperature (Dishwasher)  | 93 °C   |
| Max usage temperature (food contact)  | 100 °C  |
| Max usage temperature (non food contact)  | 100 °C  |
| Min. usage temperature <sup>3</sup>   | -20 °C  |
| Max. drying temperature   | 120 °C  |
| Min. pH-value in usage concentration  | 2 pH  |
| Max. pH-value in Usage Concentration  | 8 pH  |
| Gtin-13 Number  | 5705020551062   |
| GTIN-14 Number (Box quantity)   | 15705020551069  |
| Customs Tariff No.  | 39241000  |
| Country of origin   | Lithuania   |

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.

3. Do not store the product below 0° Celsius.