

55103

## Padholder Hand model, 230 mm, Blue



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

# Technical Data

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| <b>Item Number</b>   | 55103  |
| <b>Material</b>  | Polypropylene<br>Stainless Steel (AISI 304)<br>Nylon |
| <b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>              | No   |
| <b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b> | Yes  |
| <b>FDA compliant raw material (CFR 21)</b>   | Yes  |
| <b>Use of phthalates and bisphenol A</b>   | No   |
| <b>Is Halal and Kosher compliant</b>   | Yes  |
| <b>Box Quantity</b>  | 10 Pcs.  |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 800 Pcs  |
| <b>Quantity Per Layer (Pallet)</b>   | 0 Pcs.   |
| <b>Box Length</b>  | 375 mm   |
| <b>Box Width</b>   | 290 mm   |
| <b>Box Height</b>  | 135 mm   |
| <b>Length</b>  | 230 mm   |
| <b>Width</b>   | 95 mm  |
| <b>Height</b>  | 80 mm  |
| <b>Net Weight</b>  | 0,23 kg  |
| <b>Weight bag</b>  | 0,0055 kg  |
| <b>Weight cardboard</b>  | 0,026 kg   |
| <b>Tare total</b>  | 0,0315 kg  |
| <b>Gross Weight</b>  | 0,26 kg  |
| <b>Cubik metre</b>   | 0,001748 M3  |
| <b>Recommended sterilisation temperature (Autoclave)</b>                               | 121 °C   |
| <b>Max. cleaning temperature (Dishwasher)</b>  | 93 °C  |
| <b>Max usage temperature (food contact)</b>  | 100 °C   |
| <b>Max usage temperature (non food contact)</b>  | 100 °C   |
| <b>Min. usage temperature<sup>3</sup></b>  | -20 °C   |
| <b>Max. drying temperature</b>   | 120 °C   |
| <b>Min. pH-value in usage concentration</b>  | 2 pH   |
| <b>Max. pH-value in Usage Concentration</b>  | 8 pH   |



|                                      |                |
|--------------------------------------|----------------|
| <b>Gtin-13 Number</b>                | 5705020551031  |
| <b>GTIN-14 Number (Box quantity)</b> | 15705020551038 |
| <b>Customs Tariff No.</b>            | 39241000       |
| <b>Country of origin</b>             | 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.

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