

55102

# Padholder Hand model, 230 mm, Green



Secure cleaning pads, 5523, 5524 and 5525 with the stainless-steel hooks on this on this solid, durable and lockable pad holder. Ideal for cleaning external surfaces of equipment and cleaning of walls.

# Technical Data

<b>Item Number</b>	55102
<b>Material</b>	Polypropylene Stainless Steel (AISI 304) Nylon
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	No
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulationl CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	No
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	800 Pcs
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length/Depth</b>	375 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	135 mm
<b>Product Length/Depth</b>	230 mm
<b>Product Width</b>	95 mm
<b>Product Height</b>	80 mm
<b>Net Weight</b>	0.23 kg
<b>Weight bag (Recycling Symbol "4")</b>	0.0055 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.026 kg
<b>Total Tare Weight</b>	0.0315 kg
<b>Gross Weight</b>	0.26 kg
<b>Cubic 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>	5705020551024
<b>GTIN-14 Number (Box quantity)</b>	15705020551021

<b>Customs Tariff Number</b>	39241000
<b>Country of Origin ISO Code</b>	LT
<b>Country of Origin</b>	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.