## Mixer, Ø31 mm, 890 mm, White





Stir food ingredients in large pots and vats with the small mixer. Heat resistant to 170°C.

## **Technical Data**

| Item Number   | 70075         |
|---|---------------|
| Material  | Polyamide     |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes           |
| 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                         | Yes           |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes           |
| Use of phthalates and bisphenol A   | No            |
| Is Halal and Kosher compliant   | Yes           |
| Box Quantity  | 1 Pcs.        |
| Quantity per Pallet (80 x 120 x 200 cm)   | 275 Pcs       |
| Quantity Per Layer (Pallet)   | 0 Pcs.        |
| Box Length  | 890 mm        |
| Box Width   | 150 mm        |
| Box Height  | 33 mm         |
| Product Diameter  | 31 mm         |
| Length  | 890 mm        |
| Width   | 160 mm        |
| Height  | 33 mm         |
| Net Weight  | 0,92 kg       |
| Weight bag  | 0,0164 kg     |
| Weight cardboard  | 0,0328 kg     |
| Tare total  | 0,0492 kg     |
| Gross Weight  | 0,97 kg       |
| Cubik metre   | 0,004699 M3   |
| Recommended sterilisation temperature (Autoclave)                               | 175 °C        |
| Max. cleaning temperature (Dishwasher)  | 93 °C         |
| Max usage temperature (food contact)  | 175 °C        |
| Max usage temperature (non food contact)  | 175 °C        |
| Min. usage temperature³   | -20 °C        |
| Max. drying temperature   | 120 °C        |
| Min. pH-value in usage concentration  | 2 pH          |
| Max. pH-value in Usage Concentration  | 10,5 pH       |
| Recycling Symbol "7", Miscellaneous Plastics                                    | Yes           |
| Gtin-13 Number  | 5705020700750 |
| Customs Tariff No.  | 39241000      |
|   |               |

10/30/2021 2/3

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.

- 1. See Declaration of Compliance for further details on food contact
- 3. Do not store the product below 0° Celsius.

10/30/2021 3/3