

55002

## Pad Holder, 9.1", Green



Secure cleaning pads, 5523, 5524 and 5525 with the stainless-steel hooks on this solid, durable and lockable pad holder. It is designed with a revolving neck to make cleaning under equipment as low as 12 cm above floor level possible. It can be used with any Vikan handle, enabling users to safely clean floors and walls, under equipment and the outside of tanks/containers.

# Technical Data

Item Number	55002
Connection	Threaded
Material	Polypropylene Stainless Steel (AISI 304) Nylon
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	No
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	No
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1040 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	14.8 "
Box Width	11.6 "
Box Height	5.5 "
Product Length/Depth	9.1 "
Product Width	3.7 "
Product Height	3 "
Net Weight	0.5159 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.05 lbs
Total Tare Weight	0.06 lbs
Gross Weight	0.5763 lbs
Cubic Feet	0.0579 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH
GTIN-13 Number	5705020550027

<b>GTIN-14 Number (Box quantity)</b>	15705020550024
<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, sterilized, 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 32 °Fahrenheit.