

Pad Holder

230 mm, Green



Item Number: 55002



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.

General Information

Connection	Euro Threaded
Colour	Green
Material	Polypropylene, Stainless Steel (AISI 304), Nylon
Country of Origin	Lithuania

Product Dimensions

Product Length/Depth	230 mm
Product Width	95 mm
Product Height	75 mm
Net Weight	0.234 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1040 Pcs.
Box Length/Depth	375 mm
Box Width	295 mm
Box Height	140 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0047 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0227 kg
Total Tare Weight	0.0274 kg
Gross Weight	0.26 kg
Cubic metre	0,001639 M3
GTIN-13 Number	5705020550027
GTIN-14 Number (Box quantity)	15705020550024
Customs Tariff Number	39241000

Compliance & Standard Details

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Complies with (EC) 1935/2004 on food contact materials ¹	No
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	No
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. drying temperature	120
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH

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.