

Hygiene Rake

205 mm, White



Item Number: 56915

Empty fresh produce from large containers using this Hygiene Rake. For winemaking, the rake can be used to remove residual grapes from the tipper during grape harvest. Available with telescopic or standard handles.

General Information

Colour	White
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	205 mm
Product Width	210 mm
Product Height	230 mm
Net Weight	0.42 kg

Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	276 Pcs.
Box Length/Depth	200 mm
Box Width	190 mm
Box Height	170 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0133 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.027 kg
Total Tare Weight	0.0403 kg
Gross Weight	0.46 kg
Cubic metre	0,009902 M3
GTIN-13 Number	5705020569159
GTIN-14 Number (Box quantity)	15705020569156
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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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	Yes
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. 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	10.5 pH

Sustainability Details

The product can be sorted as Polypropylene (PP) for recycling – "5"	Yes
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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.