

# Mixer w/Holes

Ø31 mm, 1200 mm, White



Item Number: 70125

This fully-moulded Mixer features a long handle and a small blade with holes. Suitable for stirring food ingredients in large pots and vats, the holes ease stirring by allowing ingredients to pass through the stirrer blade.

## General Information

Colour	White
Material	Polypropylene
Country of Origin	Denmark

## Product Dimensions

Product Diameter	31 mm
Product Length/Depth	1200 mm
Product Width	163 mm
Product Height	37 mm
Net Weight	0.89 kg

## Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	120 Pcs
Quantity Per Layer (Pallet)	1 Pcs.
Box Length/Depth	1200 mm
Box Width	163 mm
Box Height	37 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0209 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.042 kg
Total Tare Weight	0.0629 kg
Gross Weight	0.95 kg
Cubic metre	0.007237 M3
GTIN-13 Number	5705020701252
Customs Tariff Number	39241000

## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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

## Technical Data

Handle/Grip Length	900 mm
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## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

## Sustainability Details

The product can be recycled as polypropylene (PP) – "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.  
3. Do not store the product below 0° Celsius.

