

70146

Mixer w/Holes, Metal  
Detectable, Ø31 mm, 1200  
mm, Yellow



This fully-moulded, metal-detectable Mixer features a small blade and a long handle. Suitable for stirring food ingredients in large pots and vats. Small holes allow ingredients to pass through the stirrer blade and ease stirring. Metal detection can be confirmed using a test kit (11113).

# Technical Data

Item Number	70146
Material	Polypropylene Metal & X-Ray detectable additive
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I 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, Phthalates and BPA intentionally added	No
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
Product Diameter	31 mm
Product Length/Depth	1200 mm
Product Width	163 mm
Product Height	37 mm
Net Weight	1.023 kg
Weight bag (Recycling Symbol "4")	0.0209 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0209 kg
Total Tare Weight	0.0418 kg
Gross Weight	1.06 kg
Cubic metre	0.007237 M3
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
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Metal Detectable	Yes
GTIN-13 Number	5705022032774
Customs Tariff Number	39241000

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.