

55004

Padholder, 230 mm, , Red



Secure cleaning pads with a lockable pad holder. Can be used with any Vikan handle, enabling users to safely clean floors, under equipment, stainless steel mezzanines, and white PVC walls.

# Technical Data

<b>Item Number</b>	55004
<b>Material</b>	Polypropylene Stainless Steel (AISI 304) Nylon
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	No
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulationl CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	No
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1040 Pcs
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length</b>	375 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	140 mm
<b>Length</b>	230 mm
<b>Width</b>	95 mm
<b>Height</b>	75 mm
<b>Net Weight</b>	0.234 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)</b>	0.0047 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0227 kg
<b>Tare total</b>	0.0274 kg
<b>Gross Weight</b>	0.26 kg
<b>Cubic metre</b>	0.001639 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	8 pH
<b>Gtin-13 Number</b>	5705020550041
<b>GTIN-14 Number (Box quantity)</b>	15705020550048

**Customs Tariff No.**

39241000

**Country of origin**

Lithuania

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.