Hygiene Rake, 8.1", White





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.

Technical Data

| Item Number | 56915 |
|---|----------------|
| Material | Polypropylene |
| Recycling Symbol "5", Polypropylene (PP) | Yes |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA RegulationI CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the 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 180-200 cm) | 300 Pcs. |
| Quantity Per Layer (Pallet) | 0 Pcs. |
| Box Length | 7.9 " |
| Box Width | 7.5 " |
| Box Height | 6.7 " |
| Length | 8.1 " |
| Width | 8.3 " |
| Height | 9.1 " |
| Net Weight | 0.9259 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.03 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.06 lbs |
| Tare Total | 0.09 lbs |
| Gross Weight | 1.0148 lbs |
| Cubic Feet | 0.3499 ft3 |
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max usage temperature (food contact) | 212 °F |
| Max usage temperature (non food contact) | 212 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 248 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020569159 |
| GTIN-14 Number (Box quantity) | 15705020569156 |
| | |

Customs Tariff No. 39241000

Country of Origin Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.