

Item number: 55104

# Padholder Handmodel, 235 mm, Red



This pad holder has a locking system which secures the cleaning pad. Ideal for cleaning conveyor belts, production lines and equipment such as baking trays.

# Technical data

|  |                                |
|--|--------------------------------|
| <b>Item number</b>                               | 55104                          |
| <b>Gtin-13 Number</b>                            | 5705020551048                  |
| <b>GTIN-14 Number (Box quantity)</b>             | 15705020551045                 |
| <b>Commodity Code</b>                            | 39241000                       |
| <b>Colour</b>                                    | Red                            |
| <b>Material</b>                                  | Polypropylene, Stainless Steel |
| <b>Box Quantity</b>                              | 10 Pcs.                        |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 800 Pcs                        |
| <b>Box Length</b>                                | 375 mm                         |
| <b>Box Width</b>                                 | 290 mm                         |
| <b>Box Height</b>                                | 140 mm                         |
| <b>Length</b>                                    | 235 mm                         |
| <b>Width</b>                                     | 100 mm                         |
| <b>Height</b>                                    | 80 mm                          |
| <b>Gross Weight</b>                              | 0.256 kg                       |
| <b>Net Weight</b>                                | 0.23 kg                        |
| <b>Cubik metre</b>                               | 0.001748 M3                    |
| <b>Max cleaning temperature (Autoclave)</b>      | 121 °Celsius                   |
| <b>Max. usage temperature (for food contact)</b> | 80 °Celsius                    |
| <b>Min. usage temperature</b>                    | -20 °Celsius                   |
| <b>Min. pH-value in usage concentration</b>      | 2                              |
| <b>Max. pH-value in Usage Concentration</b>      | 8                              |
| <b>Country of origin</b>                         | Denmark                        |

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.