



FDA approval of raw materials

Regarding the following items:

29735 - Telescopic Waterfed Handle, 2780mm, White
29752 - Aluminium Telescopic Handle, Green
29753 - Aluminium Telescopic Handle, Blue
29754 - Aluminium Telescopic Handle, Red
29755 - Aluminium Telescopic Handle, White
29756 - Aluminium Telescopic Handle, Yellow
29759 - Aluminium Telescopic Handle, Black
29915 - Aluminium Handle Waterfed, White
2973Q2 - Aluminium Telescopic Waterfed Handle with metal coupling, 1615, 2780 mm, Green
2973Q3 - Aluminium Telescopic Waterfed Handle with metal coupling, 1615, 2780 mm, Blue
2973Q4 - Aluminium Telescopic Waterfed Handle with metal coupling, 1615, 2780 mm, Red
2973Q5 - Aluminium Telescopic Waterfed Handle with metal coupling, 1615, 2780 mm, White
2973Q6 - Aluminium Telescopic Waterfed Handle with metal coupling, 1615, 2780 mm, Yellow
2991Q2 - Aluminium Handle, waterfed, 1540 mm, Green
2991Q3 - Aluminium Handle, waterfed, 1540 mm, Blue
2991Q4 - Aluminium Handle, waterfed, 1540 mm, Red
2991Q5 - Aluminium Handle, waterfed, 1540 mm, White
2991Q6 - Aluminium Handle, waterfed, 1540 mm, Yellow

Producer:

Vikan A/S
Rævevej 1
7800 Skive
Denmark
Tel.: +45 96 14 26 00

Materials:

Aluminium tube

The aluminium Alloy 5449 welded tubes comply with the maximum permissible content of elements for foodstuff application, conforming to EN 602:2004 (Aluminium and aluminium alloys - Wrought products - Chemicals composition of semi-finished products used for the fabrication of articles for use in contact with foodstuff).

Polypropylene with green, blue, red, white, yellow or black masterbatch in the handle, tread and tube

The plastic raw materials in the products are all in compliance with FDA (Food and Drug Administration in the USA) CFR 21 parts 175, 177, 178 and 184.

EU Commission:

Additionally the products are produced according to EU Commission Regulation no. 2023/2006 of 22. December 2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Usage temperature:

Min. temp.: -20 °C
Max. temp.: 80 °C

General:

It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

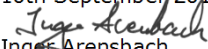
Appropriate equipment decontamination will minimise the risk of microbial growth and cross-contamination and will maximise the efficiency and durability of the equipment.

Max. Wash temp.: 121 °C

Date:

10th September 2014

Made by:


Inger Arensbach
Quality- and environmental manager