

70143

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



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

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| Item Number | 70143 |
| Material | Polypropylene Metal & X-Ray detectable additive |
| 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 Regulationl CFR 21 ¹ | 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 180-200 cm) | 120 Pcs |
| Quantity Per Layer (Pallet) | 1 Pcs. |
| Box Length | 1200 mm |
| Box Width | 163 mm |
| Box Height | 37 mm |
| Product Diameter | 31 mm |
| Length | 1200 mm |
| Width | 163 mm |
| Height | 37 mm |
| Net Weight | 1.023 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.0209 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0209 kg |
| Tare total | 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 ³ | -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 | 5705022032712 |

Customs Tariff No.

39241000

Country of origin

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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.