

# Pad Holder

230 mm, Red



Item Number: 55004



Secure cleaning pads, 5523, 5524 and 5525 with the stainless-steel hooks on this solid, durable and lockable pad holder. It is designed with a revolving neck to make cleaning under equipment as low as 12 cm above floor level possible. It can be used with any Vikan handle, enabling users to safely clean floors and walls, under equipment and the outside of tanks/containers.

## General Information

|                   |                                                  |
|-------------------|--------------------------------------------------|
| Colour            | Red                                              |
| Material          | Polypropylene, Stainless Steel (AISI 304), Nylon |
| Country of Origin | Lithuania                                        |

## Product Dimensions

|                      |          |
|----------------------|----------|
| Product Length/Depth | 230 mm   |
| Product Width        | 95 mm    |
| Product Height       | 75 mm    |
| Net Weight           | 0.234 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 1040 Pcs.      |
| Quantity Per Layer (Pallet)                              | 80 Pcs.        |
| Box Length/Depth                                         | 375 mm         |
| Box Width                                                | 295 mm         |
| Box Height                                               | 140 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.0047 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0227 kg      |
| Total Tare Weight                                        | 0.0274 kg      |
| Gross Weight                                             | 0.26 kg        |
| Cubic metre                                              | 0.001639 M3    |
| GTIN-13 Number                                           | 5705020550041  |
| GTIN-14 Number (Box quantity)                            | 15705020550048 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup> | No |
|---------------------------------------------------------------------|----|

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|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes |
| Complies with UK 2019 No. 704 on food contact materials                 | No  |
| Complies with REACH Regulation (EC) No. 1907/2006                       | Yes |
| Complies with California Proposition 65                                 | Yes |
| Complies with Halal and Kosher                                          | Yes |
| PFAS intentionally added                                                | No  |

## Technical Data

|            |               |
|------------|---------------|
| Connection | Euro Threaded |
|------------|---------------|

## Usage Limits

|                                                   |        |
|---------------------------------------------------|--------|
| 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 <sup>3</sup>               | -20 °C |
| Max. drying temperature                           | 120 °C |
| Min. pH-value in usage concentration              | 2 pH   |
| Max. pH-value in Usage Concentration              | 8 pH   |

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.