

Handheld Pad Holder

9.1", White



Item Number: 55105



Secure cleaning pads, 5523, 5524 and 5525 with the stainless-steel hooks on this on this solid, durable and lockable pad holder. Ideal for cleaning external surfaces of equipment and cleaning of walls.

General Information

Color	White
Material	Polypropylene, Stainless Steel (AISI 304), Nylon
Country of Origin	Lithuania

Product Dimensions

Product Length/Depth	9.1 "
Product Width	3.7 "
Product Height	3.1 "
Net Weight	0.5071 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Box Length/Depth	15.2 "
Box Width	11.6 "
Box Height	5.7 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.06 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.5765 lbs
Cubic Feet	0.0618 ft3
GTIN-13 Number	5705020055102
GTIN-14 Number (Box quantity)	15705020055109
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	No
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Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	No
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °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	8 pH

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.
3. Do not store the product below 32 °Fahrenheit.

