

Hygiene Rake

8.1", White



Item Number: 56915

Empty fresh produce from large containers using this Hygiene Rake. For winemaking, the rake can be used to remove residual grapes from the tipper during grape harvest. Available with telescopic or standard handles.

General Information

Color	White
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	8.1 "
Product Width	8.3 "
Product Height	9.1 "
Net Weight	0.9259 lbs

Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	276 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Box Length/Depth	7.9 "
Box Width	7.5 "
Box Height	6.7 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.03 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.06 lbs
Total Tare Weight	0.09 lbs
Gross Weight	1.0148 lbs
Cubic Feet	0.3499 ft3
GTIN-13 Number	5705020569159
GTIN-14 Number (Box quantity)	15705020569156
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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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	Yes
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 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	10.5 pH

Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes
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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.

1. See Declaration of Compliance for further details on food contact

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

