

# Metal Detectable Mixing Paddle

52", Green



**Item Number: 6777MD2**

This two-in-one tool is handy for both mixing and scraping, and is great for a variety of applications such as soup, confectionery, dough, and sauce manufacturing as well as many other food processing or other mixing tasks. One-piece construction and the unique long-handle design make it easy to use for many jobs. The semi-ferrous additive in this paddle allows for use in conjunction with a metal detectable system. Metal detectable plastic is a lightweight and less costly alternative to stainless steel mixing paddle scrapers, and will reduce fatigue for the user.

## General Information

<b>Color</b>	Green
<b>Material</b>	Polypropylene, Semi-Ferrous Additive
<b>Country of Origin ISO Code</b>	US
<b>Country of Origin</b>	United States

## Product Dimensions

<b>Product Length/Depth</b>	1321 mm
<b>Product Width</b>	152 mm
<b>Product Height</b>	36 mm
<b>Net Weight</b>	1.65 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	6 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	0 Pcs.
<b>Quantity Per Layer (Pallet)</b>	0 Pcs.
<b>Box Length/Depth</b>	1397 mm
<b>Box Width</b>	229 mm
<b>Box Height</b>	178 mm
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.0529 kg
<b>Total Tare Weight</b>	0.0529 kg
<b>Gross Weight</b>	1.7 kg
<b>Cubic metre</b>	0.007229 M3
<b>GTIN-13 Number</b>	812904022121
<b>Customs Tariff Number</b>	39231010

## Compliance & Standard Details

<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	Yes
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Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes

## Technical Data

Metal Detectable	Yes
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## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	83 °C
Max usage temperature (non food contact)	130 °C

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.

