

Colour Coding Rubber Band x 5

Pcs., 1", Yellow



Item Number: 98016

Need a secondary colour code for your cleaning equipment? Secondary colour coding of cleaning equipment helps distinguish it for use on different lines. These bands fit brush, broom and squeegee handles.

General Information

| | |
|--------------------------|-----------------|
| Color | Yellow |
| Material | Silicone rubber |
| Country of Origin | China |

Product Dimensions

| | |
|-------------------------|------------|
| Product diameter | 1 " |
| Net Weight | 0.0441 lbs |

Packaging & Shipping Details

| | |
|---|---------------|
| Box Quantity | 1 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 14000 Pcs. |
| Quantity Per Layer (Pallet) | 1 Pcs. |
| Box Length/Depth | 3.9 " |
| Box Width | 2.4 " |
| Box Height | 1.6 " |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0 lbs |
| Total Tare Weight | 0 lbs |
| Gross Weight | 0.0485 lbs |
| Cubic Feet | 0 ft3 |
| GTIN-13 Number | 5705020980169 |
| Customs Tariff Number | 40070000 |

Compliance & Standard Details

| | |
|--|-----|
| Complies with (EC) 1935/2004 on food contact materials¹ | No |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | No |



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| | |
|---|-----|
| 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) | 392 °F |
| Min. usage temperature | -4 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 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.

