

Declaration of Compliance

Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Productnaam

Roestvrijstalen wandhouder, 460 mm

Item Number

0618



Stainless steel

Stainless steel Grade 1.4301 (AISI 304)

US FDA Compliance

The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 100 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

Recommended sterilisation temperature (Autoclave): 121 °C

We will make the relevant background documentation available to the competent authorities, at their request.

Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and our mandatory Own Control System is subject to inspection by the DVFA.

Date

2022-11-10

Made By



Steen Rolander Nielsen
Group Technical Manager • Product Management and Development