





Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Productnaam	Roestvrijstalen wandhouder voor emmer 5686, 5688 & 5692, 370 mm
Item Number	16200
	
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	<p>Equipment should be cleaned, disinfected and sterilised, as appropriate to its intended use, before use.</p> <p>It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.</p> <p>Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.</p> <p>Recommended sterilisation temperature (Autoclave): 121 °C</p> <p>We will make the relevant background documentation available to the competent authorities, at their request.</p> <p>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.</p>
Date	2022-11-11
Made By	 Steen Rolander Nielsen Group Technical Manager • Product Management and Development