

Declaration of Compliance (DoC)

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Varimixer A/S
Kirkebjerg Søpark 6
2605 Brøndby, Denmark

Phone: 43 44 22 88
info@varimixer.com
www.varimixer.com

RN20 (Table and floor model)

Materials in food zone defined according to 1672-2:2005+A1:2009 Food processing machinery – Basic concepts: hygiene requirements and DS/EN 454:2014 Food processing machinery – Planetary mixers – safety and hygiene requirement.

Tools: Bowl, Hook, Whip, Beater	-	Stainless steel 1.4301 (pin 1.4034)
Planetary Head, surface	-	Stainless steel 1.4301
Planetary Head, screen*	-	Polypropylene (PP)
Planetary Head, bayonet	-	Stainless steel 1.4104
Safety Guard*	-	Polyethylene Terephthalate Glycol (PETG)
Safety Guard* (From September 2017)	-	Polycarbonate (PC) and Stainless Steel 1.4301
Filling tray (From September 2017)	-	Stainless steel 1.4301
Scraper blade*	-	Polyethylene Ultra High Molecular-weight (PE-UHMW) or Teflon (PTFE)
Scraper	-	Stainless steel 1.4301
Attachment drive	-	Anodised aluminium



**These components contain substances with a specific migration limit in food or other restriction, but these substances comply with their restrictions under the specified usage conditions*

Varimixer A/S defines complex food processing equipment as equipment that consist of several different materials, such as plastic, silicone and metal, all of which come into contact with food.

Compliance with EU requirements:

The articles and components are manufactured in compliance with Regulation 2023/2006/EC.

The complete article complies with Regulation 1935/2004/EC, as each component complies with one of the national requirements or guidelines specified in Article 3 listed:

Plastics

Mandatory EU requirements, 10/2011/EU. This DoC covers the following plastic components of the finished article, see table above. Only authorised monomers, other starting substances, macromolecules obtained from microbial fermentation, additives and polymer production aids, specified in Annex I of 10/2011/EU, as amended, have been used.

Stainless steel

DGCCR, Food contact suitability of metals and alloys, sheet no. 1: Uncoated stainless steel. V02 01.04.2017

Alloys incl. aluminium

DGCCR, Food contact suitability of metals and alloys, sheet No. 2: Aluminium and aluminium alloys. V02 01.04.2017

Silicones

BfR XV. Silicones as of 01.09.2017. BfR IX. Colourants for plastics and other polymers used in commodities as of 01.02.2015

Denmark:

The articles comply with the Danish regulation BEK. No. 1248 of 30.10.2018

The equipment is intended for contact with foods under the following conditions:

All food types at a temperature of 100°C for 1 hour.


The safety guard should not come in direct contact with food over 70°C
Aluminium should not be used in contact with acidic, alkaline or salty food.

Our documentation shows that the plastic components with specific restrictions comply with these restrictions under the specified usage conditions. Specific information has been omitted for simplicity, however we can supply further information regarding the identity of these substances upon request and on a confidential basis. The polymer components either contain no dual-use additives or only dual-use additives with restrictions and do not migrate in quantities greater than 1% of the limit value in food.

This DoC is based on both Declarations from the suppliers of materials, treatments, surface coatings or components used for the manufacture of the materials or articles referred to in this declaration, and on practical tests. We keep a record of all appropriate documentation, such as test reports and DoC from suppliers, in support of this Declaration of Compliance. This documentation will be made available if requested by the competent authorities.

Date: 24.05.2019

Signature:


Minka Hickman, Quality Manager