equipment for professionals

## Declaration of conformity

acc. Regulations (EC) no.1935/2004 and (EC) no.2023/2006, for metal items, which come into contact with food.

| Our item no.: | 197511 |
| :--- | :--- |
| Description of product: | plain tubes, 13 mm stainless steel, one continuous piece |

## Explanation:

We herewith confirm that above mentioned product as well as the materials and resources used correspond to the current version of the provisions of Regulations (EC) no. 1935/2004 and (EC) no. 2023/2006 and the Commodity Regulation (BedGgst V).

Compliance of specific migration results in levels under the legal limit according to the allowed maximum values for metals according to the Council of Europe Guideline for Metals and Alloys CM/Res(2013)9. Substances, for which there is a restriction in food and which are classified as so-called dual-use materials, are not included in this product.

The following substances with restrictions and/or specification are used in the above mentioned product:

| Name of substance: | N/A |
| :--- | :--- |
| Restriction: | N/A |

## Specification for the intended use or restrictions:

Type/types of food to come into contact with the product:
all kinds of food

| all kinds of food in a temperature range from: | $-50^{\circ} \mathrm{C} /+400^{\circ} \mathrm{C}$ | Duration | - |
| :--- | :--- | :--- | :--- |

## Type/types of food NOT to come into contact with the product:

Foodstuffs with a pH value of less than 3 and greater than 10
It results that the above-mentioned product is suitable for aqueous, dry and fatty food. There are no objections against the use of this article as material or product to be in contact with food in the meaning of the EC Global Regulation (EC) no. 1935/2004 and of Sections $\S \S 30$ and 31 of the German Food, Consumer Goods and Feed Code (LFGB).

## Instruction:

The above-mentioned product has to be stored, if there is no other condition, dry and protected from light and at room temperature. The user is liable for compliance with all legal regulations during further processing.

