

# Mixing Paddle w/ Holes

40", Yellow



Item Number: 67746

This two-in-one tool is handy for both mixing and scraping, and is great for a variety of applications such as soup, confectionery, dough, and sauce manufacturing as well as many other food processing or other mixing tasks. One-piece construction and the unique long-handle design make it easy to use for many jobs. Plastic is a lightweight alternative to metal mixing paddle scrapers, and will reduce fatigue for the user.

## General Information

|                   |               |
|-------------------|---------------|
| Color             | Yellow        |
| Material          | Polypropylene |
| Country of Origin | United States |

## Product Dimensions

|                      |            |
|----------------------|------------|
| Product Length/Depth | 40 "       |
| Product Width        | 6 "        |
| Product Height       | 1.4 "      |
| Net Weight           | 2.1164 lbs |

## Packaging & Shipping Details

|  |              |
|--|--------------|
| Box Quantity   | 6 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 0 Pcs.       |
| Quantity Per Layer (Pallet)                              | 0 Pcs.       |
| Box Length/Depth   | 6 "          |
| Box Width  | 11 "         |
| Box Height   | 7 "          |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.12 lbs     |
| Total Tare Weight  | 0.12 lbs     |
| Gross Weight   | 2.233 lbs    |
| Cubic Feet   | 0.1965 ft3   |
| GTIN-13 Number   | 812904021063 |
| Customs Tariff Number                                    | 39231010     |

## Compliance & Standard Details

|  |     |
|--|-----|
| Complies with FDA Regulation CFR 21 <sup>1</sup> | Yes |
| Complies with California Proposition 65          | Yes |



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|                                |     |
|--------------------------------|-----|
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added       | No  |
| Phthalates intentionally added | No  |

## Usage Limits

|   |       |
|---|-------|
| Recommended sterilisation temperature (Autoclave) | 93 °F |
|---|-------|

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.

