

## 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](mailto:info@varimixer.com)  
[www.varimixer.com](http://www.varimixer.com)

### MEAT MINCER 62 MM

Materials in food zone defined according to 1672-2:2020+A1:2009 Food proccing machinery – Basic concepts: hygiene requirements and DS/EN 454:2014 Food processing machinery – Planetary mixers – safety and hygiene requirement.

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|---|---|
| Meat mincer house<br>Tools: Disc (3, 4, 8 mm), Cutter knife<br>Union nut<br>Tray<br>Feedworm<br>Stopper*<br>Bearing bush* | - Stainless steel 1.4301<br>- Stainless steel 1.4125<br>- Stainless steel 1.4301<br>- Stainless steel 1.4301<br>- Stainless steel 1.4301<br>- Polyethylen High Density (PEHD)<br>- Polyethylentereftalat (PETP) |
|---|---|



*\*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 consists of several different materials, all of which comes into contact with food. We adhere the EU requirements for all our materials, such as plastic, silicone, metal, and metal alloys. This including amendments that has become effective, up to the date of this DoC.

#### 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 component 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

Risk assessment of all items are conducted with the guidelines from DGCCR, Sheet No. 1, section 4

#### Denmark:

The articles comply with the Danish regulation BEK. No. 681 of 25.05.2020

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

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

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 Declarations of compliance from suppliers, in support of this Declaration of Compliance. This documentation will be made available if requested by the competent authorities.

**Date:** 15.03.2021

**Signature:**

  
 Minka Hickman, Quality Manager