Kodiak 10L, Kodiak 20L & Kodiak 30L (Table and floor model)

Identification of product

Materials in food zone defined according to 1672-2:2020 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	-	Stainless steel 1.4034
Planetary Head, surface	-	PTFE*
Planetary Head, screen	-	Polypropylene (PP)*
Planetary Head, bayonet	-	Stainless steel 1.4057
Planetary Head, bayonet for scraper	-	Stainless steel 1.4301
Safety Guard	-	Polycarbonate (PC)*
Funnel	-	Silicone*
Scraper blade	-	PE-UHMW* or PTFE*
Scraper	-	Stainless steel 1.4301
Attachment drive (only 20L and 30L)	-	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

Requirements and legislation

Varimixer A/S defines complex food processing equipment as equipment that consist 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 Declaration of Compliance.

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.

Metals and metal alloys incl. aluminium

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

Coatings

BfR LI. Temperature Resistant Polymer Coating Systems for Frying, Cooking and Baking Utensils

Denmark

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

Usage and Migration

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 silicone funnel withstands contact with hot ingredients up to 200 °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.

Signature

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: 15.11.2021

Signature:

Minka Hickman, Quality Manager