

Distributeur d'huile de crème d'huile de crème à crème glacée à crème glacée à crème de crème glacée

Caractéristiques:

1. le [Fabricants de distributeurs de crème glacée d'oxyde nitrious](#) est produit avec du matériau en acier inoxydable.
2. La bouteille avec la surface du filetage lisse empêche de couper la main.
- la pression de déformation est **Jusqu'à 55 bars** En raison de cette conception de fond concave et du magnifique corps en acier inoxydable **Pression maximale de 110 bars**.
3. Facile à utiliser: juste à moitié rempli de crème, ajustez la buse et le chargeur de gaz, secouez-le et appuyez sur la gâchette.
4. Multiples buses - Créez un nombre de conceptions à des fruits, de gâteaux et de boissons supérieurs avec un fouet moelleux fait maison. Ce distributeur comprend 6 buses en acier inoxydable, vous accordant une quantité infinie d'options. Une collection passionnante de recettes intéressantes est incluse.

Description des produits:

Matériel	Acier inoxydable
Couleur	Acier inoxydable
Capacité	500 ml, 1000 ml
Emballage	1pc / boîte de couleur, carton 12PC / maître
Poids	10.5kg
Dimension de boîte	9 * 9 * 32cm
Taille de carton	38 * 29 * 33cm
Logo	Impression d'écran laser ou en soie
Boîte contient	Distributeur de crème en acier inoxydable 1PC Porte-cartouche 1PC Brosse de nettoyage 1PC Conseils de décoration de 3pcs Manuel d'instructions 1PC

Détails Montrer:



Stainless Steel
Nozzels On Tips

Rubber Air-
tightening Ring

Ergonomic Lever

Rubber Air-
tightening Seal

N2O Charger Holder

Heavy-duty
Premium
Whipping
Mechanism

Soft Rubber Grip

Premium Bottle







Nos certificats:

APPLICANT : XINXIN INDUSTRIAL CO., LIMITED

DATE OF SUBMISSION : July 26, 2014
TEST PERIOD : July 26, 2014 to July 26, 2014
NO. OF WORKING DAY(S) : 7

SAMPLE DESCRIPTION : One (1) received sample stated to be Cream Whipper

Overall Conclusion : The sample(s) MEET the respective requirements for the below tested items as stated in German § 30 and 31 LFGB (Food and Feed Code) for materials in contact with foodstuffs.

The following sample(s) was/were submitted and identified on behalf of the client as : CREAM WHIPPER

SGS Ref No. : 10410507
Date of Sample Received : 05 Sep 2014
Testing Period : 05 Sep 2014 - 12 Sep 2014
Test Requested : Selected test(s) as requested by client.
Test Method : Please refer to next page(s).
Test Results : Please refer to next page(s).

Result Summary :

Test Requested	Conclusion
FDA 21 CFR 177.1210-Chloroform-soluble extractives (sample 002)	PASS
FDA 21 CFR 177.1520- Extractable Fraction in n-hexane (sample 001)	PASS
FDA 21 CFR 177.1520- Soluble Fraction in xylene (sample 001)	PASS
Leachable Lead (sample 003)	PASS
FDA 21 CFR 177.1520-Density at 23°C (sample 001)	PASS
FDA 21 CFR 177.1520- Melting Point (sample 001)	PASS

Signed for and on behalf of
SGS-CSTC Ltd

Iriss Xiao
Iriss Xiao
Approved Signatory



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TEST REQUESTED	PASS	FAIL
Sensory Test (Odour and Taste) for Materials in Contact with Foodstuffs - EC No. 1935/2004 and § 30 and 31 LFGB and BGR Recommendation	✓	
Overall Migration Test for Plastic Materials in Contact with Foodstuffs - Commission Regulation (EC) No. 1825/2011 and its Amendments	✓	
Specific Migration of Heavy Metals for Plastic Materials in Contact with Foodstuffs - Commission Regulation (EC) No. 1825/2011 and its Amendments	✓	
Total Chromium, Hexavalent Chromium, Vanadium and Zirconium Content for Plastic Materials in Contact with Foodstuffs - § 30 and 31 LFGB and BGR Recommendation	✓	
Peroxide Value for Plastic Materials in Contact with Foodstuffs - § 30 and 31 LFGB and BGR Recommendation	✓	
Volatile Organic Matter Content for Plastic Materials in Contact with Foodstuffs - § 30 and 31 LFGB and BGR Recommendation	✓	
Extractable Matter Content for Silicon in Contact with Foodstuffs - § 30 and 31 LFGB and BGR Recommendation	✓	
Extractable Heavy Metals Content for Metal in Contact with Foodstuffs	✓	

REMARK
If there are questions or concerns on this report, please contact the following person:
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PREPARED BY : Editor

BUREAU VERITAS
CONSUMER PRODUCTS SERVICES DIVISION (SHANGHAI)

Signature
Director & Chinese National LABORATORY FOUNDER

Photo of the Submitted Sample



Photo of the Submitted Sample

