

# **Declaration of Conformity**Hygienic knobs

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**Document ID** DoC 01 - Hygienic knobs

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Manufacturer NGI A/S

Address Virkelyst 5, DK-9400 Nørresundby, Denmark

Product type Knobs

**Product series** XK, XK3W, XK4W, XK5W and XKG series

NGI declares that the listed product series are in compliance with the Guidelines, European Directives and standards mentioned in the Annex A as of the date this writing.

We attentively follow the revisions and amendments to these guidelines and directives and may revise our products accordingly. This declaration is subject to revision. All users are encouraged to use and apply the most recent editions of this document.

This declaration of conformity is issued under the sole responsibility of the manufacturer. It confirms compliance with indicated standards or norms but implies no warranty of properties.

On behalf of NGI

Lasse Qvistgaard Nielsen R&D Engineer

# Condition of use

Please read and follow these instruction to ensure correct usage and cleaning.

Materials Knob body: Stainless steel 1.4407 (AISI 316L)

Sealing: Blue, white or black NBR, HNBR, Silicone or EPDM

All sealings are in compliance with CFR title 21, 177.2600

Surfaces Knob body: Surface roughness < 0.8 µm

 Temperature
 NBR:
 -30°C to +120°C
 -22°F to +248°F

 ranges
 HNBR:
 -30°C to +150°C
 -22°F to +302°F

Silicone: -60°C to +200°C -76°F to +392°F EPDM: -50°C to +150°C -58°F to +302°F

Cleaning Detergent: Clean with detergent suitable for supplied sealing material and steel grade.

Temperature: Do not exceed the temperature range of supplied sealing material

Steam: Do not use steam on NBR or Silicone sealings

Maintenance Sealings: Replace broken or damaged sealings. Use only NGI spare parts

# Annex A

The listed product series are conformal to the following guidelines, norms and standards.

#### 1907/2006/EC

#### Registration, Evaluation, Authorization and Restriction of Chemicals (REACH)

incl.

SVHC list 240

January 2024

Under the REACH legislation, Article 33, NGI is obliged to communicate information on SVHC in articles.

We have surveyed our sub-suppliers regarding REACH and their obligation to register substances and can thus state that non of our products covered by this Declaration of Conformity contain SVHC substances above 0,10% by weight.

#### 2011/65/EU

Incl.

amendment 2015/836

## Restriction of Hazardous Substances (RoHS 1, 2 and 3)

The listed product series are free from all of the following substances covered by RoHS

- Mercury
- Cadmium
- Hexavalent chromium
- · Polybrominated biphenyls (PBB)
- Polybrominated diphenyl ethers (PBDE)
- Bis(2-ethylhexyl) phthalate (DEHP)
- Butyl benzyl phthalate (BBP)
- · Dibutyl phthalate (DBP)
- Diisobutyl phthalate (DIBP)

#### **Phthalates**

#### Phthalate free

The listed product series contains no phthalates or terephtalate plassticizers

#### **Dodd-Frank**

## Act

#### Title XV, Sec. 1502. - Conflict materials

To the best of our knowledge, the listed materials are not in any way used for manufacturing any of our products, nor does our products contain any of the listed materials.

- Gold
- · Wolframite
- Cassiterite
- Coltan

### 2014/34/EU

## Equipment and protective systems intended for use in potentially explosive atmospheres

ATEX 114

The listed series does not have its own effective source of ignition and is thus suitable for the construction of equipment for ATEX zones.

EHEDG DOC 8+13 Hygienic design principles + Hygienic design of open equipment for processing of food

These document details the hygienic design principles that shall be followed when designing and constructing equipment and factories for manufacturing of foods and is used as a basis for hygienic design evaluation within the EHEDG equipment certification program.

DS/EN 1672-2 Food processing machinery – Basic concepts – Part 2: Hygiene and cleanability requirements

The products series contained in this Declaration follows the highest design requirements and thus then amend to material of construction 5.2.2 food area and 5.3.2 food area design.