

# Declaration of Conformity

## Hygienic bolts and nuts

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Publishing date	2024-04-02
Manufacturer	NGI A/S
Address	Virkelyst 5, DK-9400 Nørresundby, Denmark
Product type	Bolts and nuts
Product designations	BXH, BFXH, BRXH, CBXH, STBXH, NDXH, NLXH series

On behalf of NGI

Lasse Qvistgaard Nielsen  
R&D Engineer

# Materials and condition of use

Please read and follow these instruction to ensure correct usage and cleaning of your hygienic bolts and nuts

<b>Materials</b>	Steel body	Stainless steel 1.4404 with 3.1 certificate	
	Sealing	Black, Blue or white NBR, HNBR, EPDM or VMQ (silicone)	
<b>Surfaces</b>	Knob body:	Surface roughness <0.8µm	
<b>Temperature ranges</b>	NBR:	-30°C to +120°C	-22°F to +248°F
	HNBR:	-30°C to +150°C	-22°F to +302°F
	VMQ:	-60°C to +200°C	-76°F to +392°F
	EPDM:	-50°C to +150°C	-58°F to +302°F
<b>Cleaning</b>	Detergant:	Clean with detergent suitable for supplied rubber material and steel grade	
	Temperature:	Do not exceed the temperature of the sealing	

# Annex A

The BXH, BFXH, BRXH, CBXH, STBXH\*, NDXH, NLXH series series are conformal to the following guidelines, norms and standards

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

**1907/2006/EC**  
incl.  
SVHC list 240  
January 2024

**Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)**  
Under the REACH legislation, Article 33, NGL is obliged to communicate information on SVHC in articles.  
We have surveyed our subsuppliers 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.

**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.

**2011/65/EU**  
incl.  
amendment  
015/836

**Restriction of Hazardous Substances (RoHS 1, 2 and 3)**  
Our hygienic bolts and nuts are free from the 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 mentioned products contains no phthalates or terephthalate plasticizers

**2014/34/EU**  
ATEX 114

**Equipment and protective systems intended for use in potentially explosive atmospheres**  
The product series does not have its own effective source of ignition and is thus suitable for the construction of equipment for ATEX zones.