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castel engineering^{NV}

TECHNICAL DATASHEET - ref. CE_INJ31_V1.0

PRODUCT FEATURES



Product range: Castel COOL
Product category: Plinth profiles
Product group: Plinths

Article code: 604.00005

Commercial Ref. INJ.31

Description:
Internal corner for plinth profiles EX.15 / EX.80

APPLICATION

Internal corner for skirting profiles for hygienic finishing between vertical panels and ground surface.

MATERIAL

HIPS (High impact Polystyrene)

COLOURS

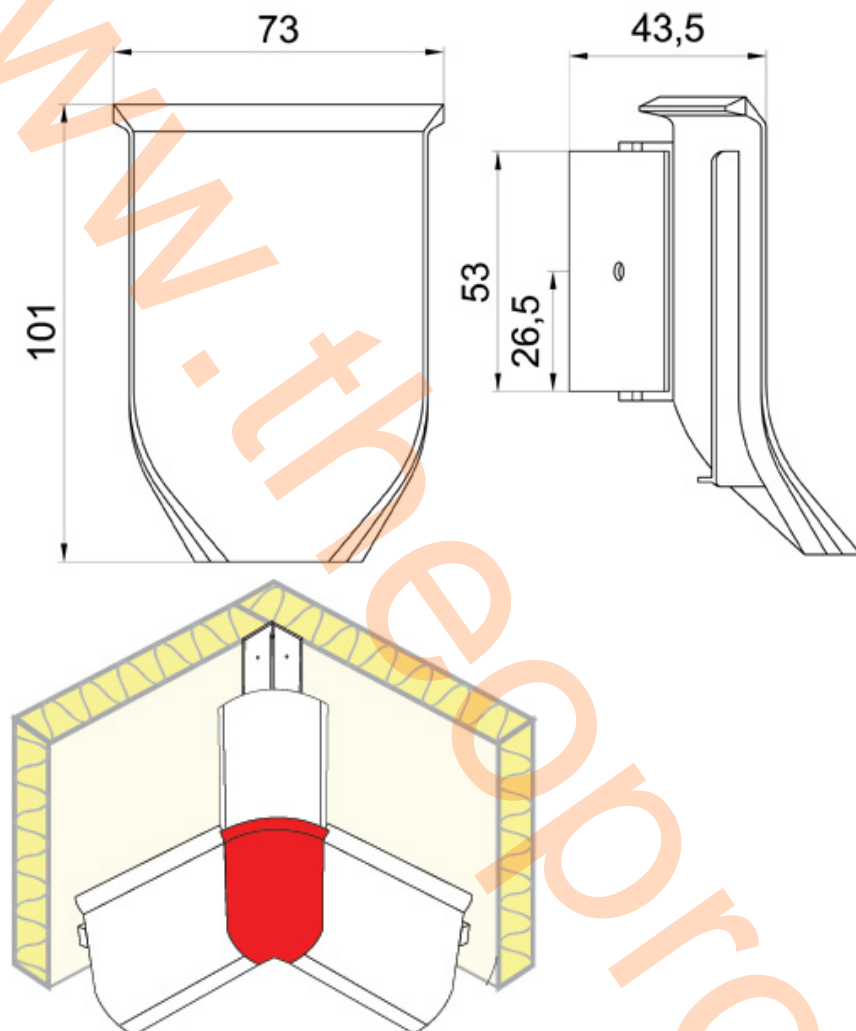
Standard colours: 9002, 9010, 9010N
Availability on request: 9006

ADVISING WORKING TEMPERATURES

Temperature range: between **-30°C** and **+60°C** in a static situation

TECHNICAL DRAWING

All measurements in mm


Ordering information

Article code	Commercial Ref.	Color	Min. packing
604.00005.000	INJ.31	9002	4 pcs
604.00005.003	INJ.31	9010	4 pcs
604.00005.007	INJ.31	9010N	4 pcs
604.00005.005	INJ.31	9006 (*)	4 pcs

Other configurations: contact us
 (*) stock availability on request

ATTACHMENTS:

Food contract certificate

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The data in this document correspond to the results noticed in lab conditions without safety factor.

Compliance with local regulations, safety factors, wall structures and adequate choice of models are totally beyond our control. It's the sole responsibility of the installer to use appropriate material according to the professional know-how, in respect with all regulations in application at the location of installation

Those who in any way utilize the product(s) are solely responsible for determining (a) the suitability of the product for the intended use, (b) the appropriate manner of processing the product to ensure safety and quality and (c) chemical, physical and health effects related to those activities.

Castel Engineering S.A and its Affiliates disclaim any and all responsibility and liability for the use of any such data, information and/or the relevant product.



STYRON® 485

The composition of our impact modified polystyrene material **Styron® 485 Natural** as supplied from our factory, complies with the requirements for use in contact with food of the legislation, of the European Union and its Member States and of the United States of America:

<i>Fully harmonised legislation at Community level applicable for all European Union Member States</i>	
EU	Article 3 of Regulation (EC) No 1935/2004 of 13 November 2004 of the European Parliament and of the Council (relating to materials and articles intended to come in contact with food and Commission Directive 2002/72/EC of 6 Aug 2002 relating to plastic materials and articles intended to come into contact with foodstuffs, and Amendments (up to 2004/19/EC).
<i>Non-harmonised country specific legislation, recommendations and communications:</i>	
Belgium	“Koninklijk Besluit 92-1952 of 11-05-1992”, including subsequent modifications up to date.
France	Arrêté du 14/09/1992 Modifié, as published in "Brochure 1227 (Journal Officiel de la République Française du 15 juillet 2002" including subsequent modifications up to date.
Great Britain	The Plastic Materials and Articles in Contact with Food Regulations, Statutory Instrument Number 2002 No. 3008
Germany	“Bedarfgegenständeverordnung” of 10 April 1992 as well as “BfR (BgVV) Recommendation VI of 1.1.2002”, including subsequent modifications up to date.
Italy	"Decreti Ministeriale" of 21-03-1973, including subsequent modifications up to date.
Netherlands	"Regeling Verpakkingen en Gebruiksartikelen", Nederlandse Staatscourant 25 January 1980, nr. 18, including subsequent modifications up to date.
Spain	“Real Decreto” 2207/94 and 1752/98 and subsequent modifications up to date.
<i>Other:</i>	
Switzerland	“Plastic Ordinance, KsV (SR 817.041.1) and subsequent modification up to date.
USA	Food, Drug and Cosmetic Act as amended under Food Additive Regulation 21 CFR 177.1640, when used unmodified for food contact applications. The use is subject to good manufacturing practices and any limitations which are part of the regulations.



STYRON® 485

With reference to Article 9 of EU-Directive 2002/72/EC (amended by EU-Directive 2004/19/EC):

- No substances, which are subject to a restriction in food based on EU-Directive 95/2/EC (20.2.1995) incl. subsequent amendments like EU-Directive 2003/114/EC (22.12.2003), are present in this product.

Commission Directive 2002/72/EC and subsequent amendments specify the following migration limits applicable to the final food contact article :

- a) overall migration less than 10 mg/dm².
- b) 1,3-butadiene specific migration has to be not detectable (detection limit of method 0.02 mg/kg food) or alternatively, residual butadiene content in the finished article has to be less than 1 mg/kg.
- c) Also specific migration limits (SML) for certain ingredients of this resin are imposed by Commission Directive 2002/72/EC of 6 august 2002.

We will upon your request supply this Dow proprietary information under secrecy agreement to an official food contact testing laboratory of your choice.

In accordance with EU Directive 2002/72/EC and subsequent modifications up to date migration tests for the determination of overall or specific migration shall be carried out using the actual foodstuff or the appropriate food simulants under conventional migration test conditions as laid down in EU Directives 85/572/EEC and 97/48/EC. As an alternative, generally recognised diffusion models based on experimental data can be used for the estimation of the migration of a substance.

It is the responsibility of both the manufacturers of finished food contact articles as well as the (industrial) food packers to make sure that these articles under actual conditions of use meet the requirements as defined in Directive 2002/72/EC.

It is the responsibility of the manufacturer of the finished article to check that the polymer specification will fully meet the technical requirements of the final article. It is also the responsibility of the manufacturer of the finished food contact article, to provide final users (= packers/fillers, also when sold "over the counter") with adequate instructions for use of these finished food contact articles. This includes instructions for use also to consumers, in case these finished food contact articles are sold for in-house application.

The appropriate regulations should be consulted for complete details.

Latest update: January 2005