# DECLARATION OF COMPLIANCE

# FOOD CONTACT MATERIALS AND ARTICLES

## 1. Declaration number

ADX-DOC-QNH1130-01

## 2. Manufacturer

**Adexa Direct Limited**
Unit 37, Abergorki Industrial Estate
Treorchy CF42 6DL
Wales
United Kingdom

Company number 10662078 · VAT 270049227 · support@adexa.co.uk

## 3. Object of the declaration

| | |
|---|---|
| **Product** | Stainless steel catering furniture |
| **Description** | Commercial 3-Tier Stainless Steel Work Table with Undershelves 600x600x850mm |
| **Model** | QNH1130 |
| **Identification** | Identified by the model and serial number on the rating plate affixed to the product. |

## 4. Statement

This declaration is issued under the sole responsibility of the manufacturer in accordance with Article 16 of assimilated Regulation (EC) No 1935/2004. The object of the declaration described above complies with the requirements of the legislation listed below for materials and articles intended to come into contact with food, and is manufactured under the good manufacturing practice required by assimilated Regulation (EC) No 2023/2006.

## 5. Legislation applied

| United Kingdom | European Union |
|---|---|
| The Materials and Articles in Contact with Food (England) Regulations 2012 (S.I. 2012/2619), with assimilated Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006 on good manufacturing practice | Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006 |

## 6. Standards applied

The following designated and harmonised standards, or parts of them, have been applied:

| Reference | Title |
|---|---|
| EN 10088-1:2023 | Stainless steels - Part 1: List of stainless steels |
| EN 1672-2:2020 | Food processing machinery - Basic concepts - Part 2: Hygiene and cleanability requirements |

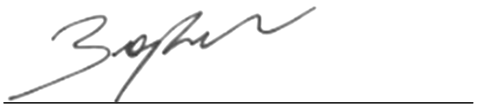
## 7. Additional information

Food contact surfaces are austenitic stainless steel to EN 10088-1, as described in the product specification.

Conditions of use: suitable for repeated contact with all food types, including acidic and fatty foods, at temperatures from -20 °C to +100 °C for contact times up to 24 hours, and for short contact at higher temperatures where the product is designed for hot service. The release of chromium, nickel and other metals has been assessed against

the Council of Europe technical guide on metals and alloys used in food contact materials and articles.

## 8. Signature

| | |
|---|---|
| **Signed for and on behalf of** | Adexa Direct Limited |
| **Place of issue** | Treorchy, Wales, United Kingdom |
| **Date of issue** | 20 September 2026 |
| **Name** | Hakan Baykal |
| **Position** | Director |
| **Signature** |  |