



**DECLARATION OF CONFORMITY in accordance with  
Regulation (EC) 1935/2004  
for materials that come into contact with food.**

GHM GROUP | **STANDORT Greisinger** | Hans-Sachs-Str. 26 | 93128 Regenstauf | GERMANY

We hereby declare that the following products:

GES 401, GES 20, GES 21K, GES 175, GF 1T-E1.5, GF 1T-E3, GF 2T-1.5, GF 2T-E3, GF 3T-E3, GTL 142, GTL 182, GTL 162, GTL 2.., GTL 3.., GTL 4.., G 1720, G 1730, GMH 2710-E, GMH 2710-G, GMH 2710-K, GTH 175 PT-E, GTH 175 PT-G, GTH 175 PT-K

and the following products in versions with polished probe tip (see Declaration on page 2):

GTF 175, GTF 35, GTF 175, G 1710, GMH 2710-T, GTH 175 PT-T

conform to the legal requirements of Regulation (EC) no. 1935/2004 of the European Parliament of 27 October 2004 without limitation.

**Description:**

Food contact materials include all materials that are intended to come into direct or indirect contact with food. With measuring devices this only comprises the parts which come into continuous contact with the food during use as specified by the manufacturer.

Therefore, in the case of handle handheld measuring devices (see list of products above) intended for food, the requirements of Regulation (EC) 1935/2004 only apply to the measuring tip of insertable and lockable probes which are inserted into the food up to 1 cm from the handle. For devices with permanently connected probes, this is the probe tube up to 1 cm from the transition to the plastic housing.

Any deviating descriptions of insertion depths and purposes of use (in food applications) are provided in the operating manual of the relevant product, if applicable.

**Temperature probes:**

The probe tubes of all of the aforementioned temperature probes consist of stainless steel suitable for use with foods (1.4404, previously V4A) or comparable materials. Probe handles, cables, plug connectors, device housings, protective cases and similar components are produced in plastic which could come into contact with food temporarily, but are not designed for continuous contact with food. The probes must be inspected for cleanliness prior to coming into contact with food. Food residue must be carefully removed after the measurement.

## Devices for water analysis:

When measuring pH value, Redox value or conductivity in foods, we recommend conducting the measurement in a sample to be discarded after the measurement. Measurement directly in foods is not permitted, because there is a risk of contaminating the food.

## Additional measuring devices and accessories:

Data loggers, infrared measuring devices and accessory parts, such as protective cases, mains adapters, etc. are not food contact materials as defined by the Regulation, because they are not designed to come directly into contact with foods.

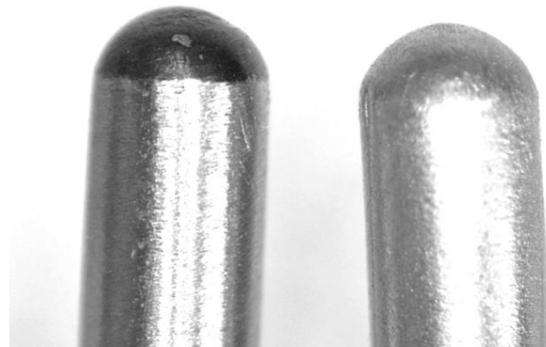
## Traceability:

Our devices are provided with a manufacturer part number and a production date. This makes it possible to trace the production date and delivery batch.

## Limitation on products in version with polished probe tip:

A dark oxidisation layer (to the left in the figure) arises during the welding of the probe tube. Because it cannot be guaranteed that the material arising in this process conforms to the requirements, the tip must be subsequently polished (to the right in the figure). In doing so, it is guaranteed that it consists exclusively of material that is suitable for contact with food and there are no recesses or hollow spaces in which residue can collect.

All products listed above produced in September 2017 or later are delivered with a polished probe tip.



Left:  
Probe tube with oxide layer

Right:  
Polished probe tube

Regenstauf, 6/9/2017



Roland Bäuml, Location Head