

Lowtemp Industries, LLC declares that the stainless steel from which we manufacture our tubs are made from melted UNS 30400 coils. This material has been inspected, tested, and found to be in conformance with the applicable criteria of the description set forth in the following applicable requirements:

Chemical Analysis per ASTM A751/20. Corrosion per ASTM A262/15 A;180Bend-OK.

Manufacturer Remarks:

Mat'l is Free of Mercury Contamination. No weld repairs.

EN 10204:2004 3.1; RoHS 1, 2 & 3 Compliant

Material is Free of Radioactive Contamination

Steel Making Process: EAF, AOD, & Cont. Casting

Product Mfg.by a Quality Mgt.Sys. in Conf. w/ISO 9001

Melted & Manufactured in the USA; Mat'l is DFARs Compliant

Section 4.2.1 of NSF/ANSI 51-2019 recognizes that SAE 300 series stainless steel is safe to use for commercial food equipment.

Lowtemp Industries, LLC declares that the sanitary welds and procedures from which we manufacture tubs comply to meet with the FDA's Food Safety and Modernization Act. They also follow ASTM standards, including A270, F2014, A380, and A967.