

29373

# Aluminum Handle, Ø31 mm, 1510 mm, Blue



Ergonomically designed with a comfortable grip and rounded top and hanger, this handle fits any Vikan product that requires a handle. Do not use with acid or chlorine.

# Technical Data

Item Number	29373
Connection	Threaded
Material	Anodised Aluminium Polypropylene
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	DE 401033756.8
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	400 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	75 mm
Box Width	190 mm
Box Height	1545 mm
Product Diameter	31 mm
Product Length/Depth	1510 mm
Product Width	31 mm
Product Height	31 mm
Net Weight	0.53 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0408 kg
Total Tare Weight	0.0408 kg
Gross Weight	0.57 kg
Cubic metre	0.001451 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH

<b>GTIN-13 Number</b>	5705020293733
<b>GTIN-14 Number (Box quantity)</b>	15705020293730
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131609
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.