



Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product name on web	Aluminum Telescopic Handle, waterfed, w/Metal Nozzle (Q), 1600 - 2780 mm, Ø32 mm, Red
Item Number	2973Q4
Plastic Material	Polypropylene, 98 %
Colour masterbatch	Red, 2 %
Aluminium	Aluminium Alloy 5449A welded tubes
Brass	Chromium-plated brass coupling
EU Compliance	
AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)
(EU) 2024/3190	The product has been manufactured and assessed in compliance with the criteria established by Regulation (EU) 2024/3190.
US FDA Compliance	
	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199.
	The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".
	The brass in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2017 to be used solely with water and not in direct contact with food.
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 80 °C

**General**

Equipment should be cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

Recommended sterilisation temperature (Autoclave): 121 °C

We will make the relevant background documentation available to the competent authorities, at their request.

Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and our mandatory Own Control System is subject to inspection by the DVFA.

The product is suitable for repeated use under the conditions specified in this Declaration of Compliance. Reuse does not affect the product's compliance with applicable food contact regulations, provided it remains intact, undamaged, and is cleaned appropriately between uses.

Date

3/17/2026

Made By

Marta Sztuka
Materials and Compliance Specialist