

Aluminum Handle

Ø31 mm, 1310 mm, Blue



Item Number: 29353

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.

General Information

Colour	Blue
Material	Anodised Aluminium, Polypropylene
UNSPSC Code	47131609
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Handle Length	1151 - 1300 mm
Product Length/Depth	1310 mm
Product Width	31 mm
Product Height	31 mm
Net Weight	0.49 kg

Packaging & Shipping Details

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	1345 mm
Box Width	190 mm
Box Height	80 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.027 kg
Total Tare Weight	0.027 kg
Gross Weight	0.52 kg
Cubic metre	0.001259 M3
GTIN-13 Number	5705020293535
GTIN-14 Number (Box quantity)	15705020293532
Customs Tariff Number	76169990

Compliance & Standard Details

Item Number: 29353

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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 intentionally added	No

Technical Data

Connection	Euro Threaded
Product Diameter	31 mm

Usage Limits

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 ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH

Design & Patent Registration Details

Design Registration No.	DE 401033756.8
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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.

