

# Aluminum Handle

Ø31 mm, 1310 mm, Purple



**Item Number: 29358**

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

<b>Colour</b>	Purple
<b>Material</b>	Anodised Aluminium, Polypropylene
<b>UNSPSC Code</b>	47131609
<b>Country of Origin</b>	Denmark

## Product Dimensions

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

## Packaging & Shipping Details

<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	400 Pcs.
<b>Quantity Per Layer (Pallet)</b>	40 Pcs.
<b>Box Length/Depth</b>	1345 mm
<b>Box Width</b>	190 mm
<b>Box Height</b>	80 mm
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.027 kg
<b>Total Tare Weight</b>	0.027 kg
<b>Gross Weight</b>	0.52 kg
<b>Cubic metre</b>	0.001259 M3
<b>GTIN-13 Number</b>	5705020293580
<b>GTIN-14 Number (Box quantity)</b>	15705020293587
<b>Customs Tariff Number</b>	76169990

## Compliance & Standard Details

## Item Number: 29358

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 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 <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

## 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.

