

# Aluminum Telescopic handle

1575 - 2780 mm, Ø32 mm, Yellow



Item Number: 29756

This telescopic handle can be easily adjusted to the required length, making it ideal for cleaning walls and canopies. Its ergonomic design and comfortable grip improve user comfort. Can be used with any product in the Vikan range. Do not use with acid or chlorine.

## General Information

Connection	Euro Threaded
Colour	Yellow
Material	Anodised Aluminium, Polypropylene
UNSPSC Code	47131609
Country of Origin	Denmark

## Product Dimensions

Handle Length	1701 - 2750 mm
Product Diameter	32 mm
Product Length/Depth	1575 mm
Product Width	32 mm
Product Height	32 mm
Max. Length	2780 mm
Net Weight	0.95 kg

## Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	200 Pcs.
Quantity Per Layer (Pallet)	25 Pcs.
Box Length/Depth	1650 mm
Box Width	140 mm
Box Height	85 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.06 kg
Total Tare Weight	0.06 kg
Gross Weight	1.01 kg
Cubic metre	0.001613 M3
GTIN-13 Number	5705020297564
GTIN-14 Number (Box quantity)	15705020297561
Customs Tariff Number	76169990



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## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	No
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	No
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

## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	80 °C
Min. usage temperature <sup>3</sup>	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH

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.  
3. Do not store the product below 0° Celsius.

