

Aluminum Handle

Ø22 mm, 840 mm, Black



Item Number: 29319

This handle fits any product in the Vikan range. It is ideal for use when cleaning tubes and drains with tube brushes 538050x, 538063x, 538077x, 538090x and 5380103x. It is also suitable as a broom handle.

General Information

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

Product Dimensions

| | |
|----------------------|---------|
| Product Diameter | 22 mm |
| Product Length/Depth | 840 mm |
| Product Width | 22 mm |
| Product Height | 22 mm |
| Net Weight | 0.18 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 | 70 mm |
| Box Width | 160 mm |
| Box Height | 1060 mm |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.02 kg |
| Total Tare Weight | 0.02 kg |
| Gross Weight | 0.2 kg |
| Cubic metre | 0.000407 M3 |
| GTIN-13 Number | 5705022023222 |
| GTIN-14 Number (Box quantity) | 15705028023285 |
| Customs Tariff Number | 76169990 |

Compliance & Standard Details

Item Number: 29319

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|---|-----|
| 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 |

Usage Limits

| | |
|---|--------|
| Recommended sterilisation temperature (Autoclave) | 121 °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 |

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