

Aluminum Handle

Ø31 mm, 1510 mm, Yellow



Item Number: 29376

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

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

Product Dimensions

HandleShovelLength	1301 - 1700 mm
Product Diameter	31 mm
Product Length/Depth	1510 mm
Product Width	31 mm
Product Height	31 mm
Net Weight	0.53 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	400 Pcs.
Box Length/Depth	1545 mm
Box Width	190 mm
Box Height	75 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0408 kg
Total Tare Weight	0.0408 kg
Gross Weight	0.57 kg
Cubic metre	0,001451 M3
GTIN-13 Number	5705020293764
GTIN-14 Number (Box quantity)	15705020293761
Customs Tariff Number	76169990

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Compliance & Standard Details

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
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. drying temperature	100
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

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