

29392

# Stainless Steel Handle, Ø31 mm, 1510 mm, Green



This tough and chemical-resistant stainless steel handle is ergonomically designed for greater comfort. Can be used with any product in the Vikan range.

# Technical Data

Item Number	29392
Connection	Threaded
Material	Stainless Steel (AISI 304) Polypropylene
Recycling Symbol "7", Miscellaneous Plastics	No
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 Regulationl 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, Phthalates and BPA intentionally added	No
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1500 Pcs
Quantity Per Layer (Pallet)	20 Pcs.
Box Length/Depth	1545 mm
Box Width	185 mm
Box Height	40 mm
Product Diameter	31 mm
Product Length/Depth	1510 mm
Product Width	31 mm
Product Height	31 mm
Net Weight	1.03 kg
Weight cardboard (Recycling symbol "20" PAP)	0.104 kg
Total Tare Weight	0.104 kg
Gross Weight	1.13 kg
Cubic metre	0.001451 M3
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	10.5 pH

<b>GTIN-13 Number</b>	5705020293924
<b>GTIN-14 Number (Box quantity)</b>	15705020293921
<b>Customs Tariff Number</b>	73239300
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

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.