

# Stainless Steel Handle

Ø31 mm, 1510 mm, Blue



Item Number: 29393

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

## General Information

|                   |                                           |
|-------------------|-------------------------------------------|
| Connection        | Euro Threaded                             |
| Colour            | Blue                                      |
| Material          | Stainless Steel (AISI 304), 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           | 1.03 kg        |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 5 Pcs.         |
| Quantity Per Layer (Pallet)                              | 20 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 1500 Pcs.      |
| Box Length/Depth                                         | 1545 mm        |
| Box Width                                                | 185 mm         |
| Box Height                                               | 40 mm          |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.104 kg       |
| Total Tare Weight                                        | 0.104 kg       |
| Gross Weight                                             | 1.13 kg        |
| Cubic metre                                              | 0,001451 M3    |
| GTIN-13 Number                                           | 5705020293931  |
| GTIN-14 Number (Box quantity)                            | 15705020293938 |
| Customs Tariff Number                                    | 73239300       |

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## Compliance & Standard Details

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

## 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 <sup>3</sup>               | -20     |
| Max. drying temperature                           | 100     |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Sustainability Details

|                                                  |    |
|--------------------------------------------------|----|
| Multimaterial Plastics Identification Code - "7" | No |
|--------------------------------------------------|----|

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.