

Ultra Hygienic Handle

Ø32 mm, 650 mm, Green

Item Number: 29662



Reduce the risk of cross contamination with a lightweight, sturdy Ultra Hygienic Handle that is free of crevices where bacteria can hide. Designed with vertical ridges and a matt finish that ensures an improved grip – even with greasy hands.

General Information

Connection	Euro Threaded
Colour	Green
Material	Polypropylene, Glass reinforced
UNSPSC Code	47131609
Country of Origin	Denmark

Product Dimensions

HandleShovelLength	0 < 1150 mm
Product Diameter	32 mm
Product Length/Depth	650 mm
Product Width	32 mm
Product Height	32 mm
Net Weight	0.265 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	600 Pcs.
Box Length/Depth	680 mm
Box Width	190 mm
Box Height	75 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.01995 kg
Total Tare Weight	0.01995 kg
Gross Weight	0.28 kg
Cubic metre	0,000666 M3
GTIN-13 Number	5705022020894
GTIN-14 Number (Box quantity)	15705028020901
Customs Tariff Number	39241000

Item Number: 29662

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	10.5 pH

Design & Patent Registration Details

Design Registration No.	EU 008521926-0001, UK 6133989, US D984,073 S
-------------------------	--

Sustainability Details

Multimaterial Plastics Identification Code - "7"	Yes
--	-----

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.