

29666

Ultra Hygienic Handle, Ø32 mm, 650 mm, Yellow



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.

Technical Data

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| Item Number | 29666 |
| Connection | Threaded |
| Material | Polypropylene Glass reinforced |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation I CFR 21¹ | 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 |
| Design Registration No. | EU 008521926-0001, UK 6133989, US D984,073 S |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 600 Pcs |
| Quantity Per Layer (Pallet) | 60 Pcs. |
| Box Length/Depth | 680 mm |
| Box Width | 190 mm |
| Box Height | 75 mm |
| Product Diameter | 32 mm |
| Product Length/Depth | 650 mm |
| Product Width | 32 mm |
| Product Height | 32 mm |
| Net Weight | 0.265 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.01995 kg |
| Total Tare Weight | 0.01995 kg |
| Gross Weight | 0.28 kg |
| Cubic metre | 0.000666 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 temperature³ | -20 °C |
| Max. drying temperature | 100 °C |

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|---|----------------|
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705022020979 |
| GTIN-14 Number (Box quantity) | 15705028020987 |
| Customs Tariff Number | 39241000 |
| Country of Origin ISO Code | DK |
| Country of Origin | 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.