Ultra Hygienic Handle

Ø1.3", 39.4", Blue

Item Number: 29683

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
Color	Blue
Material	Polypropylene, Glass reinforced
UNSPSC Code	47131609
Country of Origin	Denmark

Product Dimensions

Product diameter	1.3 "
Product Length/Depth	39.4 "
Product Width	1.3 "
Product Height	1.3 "
Net Weight	0.8818 lbs

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	3 "
Box Width	7.3 "
Box Height	40.6 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.06 lbs
Total Tare Weight	0.06 lbs
Gross Weight	0.946 lbs
Cubic Feet	0.0362 ft3
GTIN-13 Number	5705022021013
GTIN-14 Number (Box quantity)	15705028021021
Customs Tariff Number	39241000

Compliance & Standard Details

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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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Handle Length	0 < 45,28 "

Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. Cleaning Temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	104 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. Drying Temperature	212 °F
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 008521926-0002, UK 6133990, US D984,073 S

Sustainability Details

Multimaterial Plastics Identification Code - "7"	Yes

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.