Aluminum Telescopic Handle, waterfed, w/Metal Nozzle

(Q), 1600 - 2780 mm, Ø32 mm, Blue

Item Number: 2973Q3

Ergonomically designed to improve the user's working position, this water-fed telescopic handle with quick-release coupling hose and comfortable grip is easy to adjust to the required length. Fits any water-fed Vikan product including the condensation squeegee (7716x). Maximum pressure, 6 bars. Maximum water temperature, 50 ˚C. Do not use with acid or chlorine.

General Information

Connection	Euro Threaded
Colour	Blue
Material	Anodised Aluminium, Polypropylene, Chromium-plated brass
UNSPSC Code	47131609
Country of Origin	Denmark

Product Dimensions

Product Diameter	32 mm
Product Length/Depth	1600 mm
Product Width	32 mm
Product Height	32 mm
Max. Length	2780 mm
Net Weight	1.02 kg

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity Per Layer (Pallet)	25 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	200 Pcs.
Box Length/Depth	1650 mm
Box Width	140 mm
Box Height	85 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.07 kg
Total Tare Weight	0.07 kg
Gross Weight	1.09 kg
Cubic metre	0.001638 M3
GTIN-13 Number	5705022973305
GTIN-14 Number (Box quantity)	15705022973302
Customs Tariff Number	76169990

Item Number: 2973Q3

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials[1]	No
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	No
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	No
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 (non food contact)	80 °C
Min. usage temperature[3]	-20
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH
Max. bars pressure	6

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.
3. Do not store the product below 0° Celsius.