

29605

Ultra Hygienic Handle, Ø1.3", 51.2", White



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

Item Number	29605
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 Regulationl CFR 21¹	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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 008521926-0003, UK 6133991, US D984,073 S
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	400 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length	52 "
Box Width	7.7 "
Box Height	3.1 "
Product diameter	1.3 "
Length	51.2 "
Product Width	1.3 "
Product Height	1.3 "
Net Weight	1.1243 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.08 lbs
Total Tare Weight	0.08 lbs
Gross Weight	1.2046 lbs
Cubic Feet	0.047 ft3
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
GTIN-13 Number	5705020296055
GTIN-14 Number (Box quantity)	15705020296052
Customs Tariff Number	39241000
Country of Origin	Denmark

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.