

# Fiberglass Handle

Ø1.2", 59.4", Red



Item Number: 29384

Ergonomically designed handle improves the working position of the user with a comfortable grip, rounded top and hanger. This handle is used in areas where fully colored product is required. Can be used with any product requiring a handle within the Vikan color-coded range.

## General Information

Connection	Euro Threaded
Color	Red
Material	Fiberglass, Polypropylene
UNSPSC Code	47131609
Country of Origin	Denmark

## Product Dimensions

Product diameter	1.2 "
Product Length/Depth	59.4 "
Product Width	1.2 "
Product Height	1.2 "
Net Weight	1.1684 lbs

## Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Box Length/Depth	60.8 "
Box Width	7.5 "
Box Height	3 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.07 lbs
Total Tare Weight	0.07 lbs
Gross Weight	1.2434 lbs
Cubic Feet	0.0513 ft3
GTIN-13 Number	5705020293849
GTIN-14 Number (Box quantity)	15705020293846
Customs Tariff Number	96039099



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## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	No
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	No
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
Phthalates intentionally added	No
Bisphenols intentionally added	No

## Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

## Sustainability Details

Recycling Symbol "7", Miscellaneous Plastics	No
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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.  
3. Do not store the product below 32 °Fahrenheit.

