

293577

# Aluminum Handle, Ø31 mm, 1310 mm, Lime



Ergonomically designed with a comfortable grip and rounded top and hanger, this handle fits any Vikan product that requires a handle. Do not use with acid or chlorine.

# Technical Data

<b>Item Number</b>	293577
<b>Connection</b>	Threaded
<b>Material</b>	Anodised Aluminium Polypropylene
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	DE 401033756.8
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	400 Pcs.
<b>Quantity Per Layer (Pallet)</b>	40 Pcs.
<b>Box Length/Depth</b>	1345 mm
<b>Box Width</b>	190 mm
<b>Box Height</b>	80 mm
<b>Product Diameter</b>	31 mm
<b>Product Length/Depth</b>	1310 mm
<b>Product Width</b>	31 mm
<b>Product Height</b>	31 mm
<b>Net Weight</b>	0.49 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.027 kg
<b>Total Tare Weight</b>	0.027 kg
<b>Gross Weight</b>	0.52 kg
<b>Cubic metre</b>	0.001259 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max. usage temperature (food contact)</b>	100 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	8 pH

<b>GTIN-13 Number</b>	5705022013704
<b>GTIN-14 Number (Box quantity)</b>	15705028013736
<b>Customs Tariff Number</b>	76169990
<b>UNSPSC Code</b>	47131609
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.