

29357

Aluminum Handle, Ø1.2",  
51.6", Orange



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

Item Number	29357
Connection	Threaded
Material	Anodised Aluminium Polypropylene
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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	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
Design Registration No.	DE 401033756.8
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	400 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	53 "
Box Width	7.5 "
Box Height	3.1 "
Product diameter	1.2 "
Product Length/Depth	51.6 "
Product Width	1.2 "
Product Height	1.2 "
Net Weight	1.0802 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.06 lbs
Total Tare Weight	0.06 lbs
Gross Weight	1.1398 lbs
Cubic Feet	0.0445 ft <sup>3</sup>
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °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	8 pH

<b>GTIN-13 Number</b>	5705020293573
<b>GTIN-14 Number (Box quantity)</b>	15705020293570
<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, 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.