

Aluminum Handle

Ø1.2", 51.6", Gray



Item Number: 293588

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.

General Information

| | |
|-------------------|-----------------------------------|
| Connection | Euro Threaded |
| Color | Gray |
| Material | Anodised Aluminium, Polypropylene |
| UNSPSC Code | 47131609 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|------------|
| Product diameter | 1.2 " |
| Product Length/Depth | 51.6 " |
| Product Width | 1.2 " |
| Product Height | 1.2 " |
| Net Weight | 1.0802 lbs |

Packaging & Shipping Details

| | |
|--|------------------------|
| 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 " |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.06 lbs |
| Total Tare Weight | 0.06 lbs |
| Gross Weight | 1.1398 lbs |
| Cubic Feet | 0.0445 ft ³ |
| GTIN-13 Number | 5705022013711 |
| GTIN-14 Number (Box quantity) | 15705028013743 |
| Customs Tariff Number | 76169990 |

Compliance & Standard Details

Item Number: 293588

| | |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| 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 | 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 |

Technical Data

| | |
|---------------|-----------------|
| Handle Length | 45,31 - 51,18 " |
|---------------|-----------------|

Usage Limits

| | |
|---|----------|
| 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 |

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.

