

Fiberglass Handle

Ø1.2", 59.4", Green



Item Number: 29382

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

Color	Green
Material	Fiberglass, Polypropylene
UNSPSC Code	47131609
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Handle Length	1301 - 1700 mm
Product Length/Depth	1510 mm
Product Width	31 mm
Product Height	31 mm
Net Weight	0.53 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Box Length/Depth	1545 mm
Box Width	190 mm
Box Height	75 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.034 kg
Total Tare Weight	0.034 kg
Gross Weight	0.56 kg
Cubic metre	0.001451 M3
GTIN-13 Number	5705020293825
GTIN-14 Number (Box quantity)	15705020293822
Customs Tariff Number	96039099



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Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	No
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	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

Technical Data

Connection	Euro Threaded
Product Diameter	31 mm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
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.

