

Stainless Steel Handle

Ø31 mm, 1510 mm, Green



Item Number: 29392

This tough and chemical-resistant stainless steel handle is ergonomically designed for greater comfort. Can be used with any product in the Viken range.

General Information

Colour	Green
Material	Stainless Steel (AISI 304), 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	1.03 kg

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1500 Pcs.
Quantity Per Layer (Pallet)	20 Pcs.
Box Length/Depth	1545 mm
Box Width	185 mm
Box Height	40 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.104 kg
Total Tare Weight	0.104 kg
Gross Weight	1.13 kg
Cubic metre	0.001451 M3
GTIN-13 Number	5705020293924
GTIN-14 Number (Box quantity)	15705020293921
Customs Tariff Number	73239300

Compliance & Standard Details

Item Number: 29392

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
Complies with 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 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Sustainability Details

Product Recycling Symbol "7", Miscellaneous Plastics	No
--	----

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.