

# Aluminum Handle

Ø25 mm, 1260 mm, Yellow



Item Number: 29586

This handle with colour-coded grip can be used with any product in the Vikan range.

## General Information

Colour	Yellow
Material	Anodised Aluminium, Polypropylene
UNSPSC Code	47131609
Country of Origin ISO Code	DK
Country of Origin	Denmark

## Product Dimensions

Handle Length	1151 - 1300 mm
Product Length/Depth	1260 mm
Product Width	25 mm
Product Height	25 mm
Net Weight	0.3 kg

## Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	500 Pcs.
Quantity Per Layer (Pallet)	50 Pcs.
Box Length/Depth	1270 mm
Box Width	150 mm
Box Height	70 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.005 kg
Total Tare Weight	0.005 kg
Gross Weight	0.3 kg
Cubic metre	0.000788 M3
GTIN-13 Number	5705020295867
GTIN-14 Number (Box quantity)	15705020295864
Customs Tariff Number	76169990

## Compliance & Standard Details

## Item Number: 29586

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
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	25 mm

## Usage Limits

Recommended sterilisation temperature (Autoclave)	100 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 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.  
3. Do not store the product below 0° Celsius.