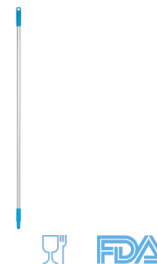


# Aluminum Handle

Ø25 mm, 1460 mm, Blue



**Item Number: 29593**

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

## General Information

|                            |                                   |
|----------------------------|-----------------------------------|
| Colour                     | Blue                              |
| Material                   | Anodised Aluminium, Polypropylene |
| UNSPSC Code                | 47131609                          |
| Country of Origin ISO Code | DK                                |
| Country of Origin          | Denmark                           |

## Product Dimensions

|                      |                |
|----------------------|----------------|
| Handle Length        | 1301 - 1700 mm |
| Product Length/Depth | 1460 mm        |
| Product Width        | 25 mm          |
| Product Height       | 25 mm          |
| Net Weight           | 0.33 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                                  | 1480 mm        |
| Box Width                                         | 160 mm         |
| Box Height                                        | 60 mm          |
| Plastic Packaging (Recycling Symbol "4") per pcs. | 0.0056 kg      |
| Total Tare Weight                                 | 0.0056 kg      |
| Gross Weight                                      | 0.34 kg        |
| Cubic metre                                       | 0.000913 M3    |
| GTIN-13 Number                                    | 5705020295935  |
| GTIN-14 Number (Box quantity)                     | 15705020295932 |
| Customs Tariff Number                             | 76169990       |

## Compliance & Standard Details

## Item Number: 29593

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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) | 121 °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

|                                              |    |
|----------------------------------------------|----|
| 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.