

2973Q5



Aluminum Telescopic
Handle, waterfed, w/Metal
Nozzle (Q), 63 - 109.4",
Ø1.3, White



Ergonomically designed to improve the user's working position, this water-fed telescopic handle with quick-release coupling hose and comfortable grip is easy to adjust to the required length. Fits any water-fed Vikan product including the

condensation squeegee (7716x). Maximum pressure, 6 bars. Maximum water temperature, 50 °C. Do not use with acid or chlorine.

Technical Data

Item Number	2973Q5
Connection	Threaded
Material	Anodised Aluminium Polypropylene Chromium-plated brass
Complies with (EC) 1935/2004 on food contact materials¹	No
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21¹	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	No
Complies with Halal and Kosher	Yes
PFAS intentionally added	No
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs.
Quantity Per Layer (Pallet)	20 Pcs.
Box Length/Depth	65 "
Box Width	5.5 "
Box Height	3.3 "
Product diameter	1.3 "
Product Length/Depth	63 "
Product Width	1.3 "
Product Height	1.3 "
Max. Length	109.4 "
Net Weight	2.2487 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.13 lbs
Total Tare Weight	0.13 lbs
Gross Weight	2.381 lbs
Cubic Feet	0.0579 ft ³
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	176 °F
Min. usage temperature	-4 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH
Max. bars pressure	6 Bar

GTIN-13 Number	5705020297304
GTIN-14 Number (Box quantity)	15705020297301
Customs Tariff Number	76169990
UNSPSC Code	47131609
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.