

2973Q6



Aluminum Telescopic  
Handle, waterfed, w/Metal  
Nozzle (Q), 1600 - 2780  
mm, Ø32 mm, Yellow



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	2973Q6
Connection	Threaded
Material	Anodised Aluminium Polypropylene Chromium-plated brass
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	No
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	No
Complies with 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	1645 mm
Box Width	140 mm
Box Height	85 mm
Product Diameter	32 mm
Product Length/Depth	1600 mm
Product Width	32 mm
Product Height	32 mm
Max. Length	2780 mm
Net Weight	1.02 kg
Weight cardboard (Recycling symbol "20" PAP)	0.02 kg
Total Tare Weight	0.02 kg
Gross Weight	1.04 kg
Cubic metre	0.001638 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (non food contact)	80 °C
Min. usage temperature <sup>3</sup>	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	8 pH
Max. bars pressure	6 Bar
GTIN-13 Number	5705022973602

<b>GTIN-14 Number (Box quantity)</b>	15705022973609
<b>Customs Tariff Number</b>	76169990
<b>UNSPSC Code</b>	47131609
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

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.