

# Aluminum Telescopic handle

62 - 109.4", Ø1.3, Green



**Item Number: 29752**

This telescopic handle can be easily adjusted to the required length, making it ideal for cleaning walls and canopies. Its ergonomic design and comfortable grip improve user comfort. Can be used with any product in the Vikan range. Do not use with acid or chlorine.

## General Information

Connection	Euro Threaded
Color	Green
Material	Anodised Aluminium, Polypropylene
UNSPSC Code	47131609
Country of Origin	Denmark

## Product Dimensions

Product diameter	1.3 "
Product Length/Depth	62 "
Product Width	1.3 "
Product Height	1.3 "
Max. Length	109.4 "
Net Weight	2.0944 lbs

## Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	500 Pcs.
Quantity Per Layer (Pallet)	25 Pcs.
Box Length/Depth	65 "
Box Width	5.5 "
Box Height	3.3 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.13 lbs
Total Tare Weight	0.13 lbs
Gross Weight	2.2266 lbs
Cubic Feet	0.057 ft3
GTIN-13 Number	5705020297526
GTIN-14 Number (Box quantity)	15705020297523
Customs Tariff Number	76169990



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## Compliance & Standard Details

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
Meets the 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

Handle Length	66,97 - 236,22 "
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## Usage Limits

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

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.

