

# Aluminum Telescopic handle

1575 - 2780 mm, Ø32 mm, Yellow



**Item Number: 29756**

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

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

## Product Dimensions

|                      |                |
|----------------------|----------------|
| Handle Length        | 1701 - 2750 mm |
| Product Length/Depth | 1575 mm        |
| Product Width        | 32 mm          |
| Product Height       | 32 mm          |
| Max. Length          | 2780 mm        |
| Net Weight           | 0.95 kg        |

## 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                                         | 1650 mm        |
| Box Width                                                | 140 mm         |
| Box Height                                               | 85 mm          |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.06 kg        |
| Total Tare Weight                                        | 0.06 kg        |
| Gross Weight                                             | 1.01 kg        |
| Cubic metre                                              | 0.001613 M3    |
| GTIN-13 Number                                           | 5705020297564  |
| GTIN-14 Number (Box quantity)                            | 15705020297561 |
| 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  |
| 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 | 32 mm         |

## Usage Limits

|                                                   |        |
|---------------------------------------------------|--------|
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher)            | 93 °C  |
| Max usage temperature (food contact)              | 80 °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   |

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.