

Aluminum Handle w/Metal Nozzle, waterfed

Q), Ø1.2", 60.6", White



Item Number: 2991Q5



A waterfed handle with quick-release coupling and a comfortable grip, this product has been ergonomically designed to improve the working position of the user. Can be used with any waterfed product in the Vikan range, including the condensation squeegee (7716x). Maximum pressure, 6 bars. Maximum water temperature, 50 °C. Do not use with acid or chlorine.

General Information

Color	White
Material	Anodised Aluminium, Polypropylene, Chromium-plated brass
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Handle Length	1301 - 1700 mm
Product Length/Depth	1540 mm
Product Width	31 mm
Product Height	31 mm
Net Weight	0.59 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	1590 mm
Box Width	170 mm
Box Height	75 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.03 kg
Total Tare Weight	0.03 kg
Gross Weight	0.62 kg
Cubic metre	0.00148 M3
GTIN-13 Number	5705020299100
GTIN-14 Number (Box quantity)	15705020299107
Customs Tariff Number	76169990

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Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	No
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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

Technical Data

Connection	Euro Threaded
Product Diameter	31 mm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max usage temperature (non food contact)	80 °C
Min. usage temperature ³	-20 °C
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.