

Mini Handle

Ø30 mm, 160 mm, Red



Item Number: 29344



Ideal for use with any Vikan product requiring a small handle, including tube cleaners, squeegees and table or floor scrapers.

General Information

Colour	Red
Material	Polypropylene
UNSPSC Code	47131609
Country of Origin	Denmark

Product Dimensions

Handle Length	0 < 1150 mm
Product Length/Depth	160 mm
Product Width	30 mm
Product Height	30 mm
Net Weight	0.07 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	5040 Pcs.
Quantity Per Layer (Pallet)	350 Pcs.
Box Length/Depth	225 mm
Box Width	105 mm
Box Height	125 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.01 kg
Total Tare Weight	0.01 kg
Gross Weight	0.08 kg
Cubic metre	0.000144 M3
GTIN-13 Number	5705020293443
GTIN-14 Number (Box quantity)	15705020293440
Customs Tariff Number	39241000

Compliance & Standard Details

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Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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	Yes
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	30 mm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes
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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.

1. See Declaration of Compliance for further details on food contact

3. Do not store the product below 0° Celsius.