

Stainless Steel Handle

Ø1.2", 59.4", White



Item Number: 29395

This tough and chemical-resistant stainless steel handle is ergonomically designed for greater comfort. Can be used with any product in the Vikan range.

General Information

Connection	Euro Threaded
Color	White
Material	Stainless Steel (AISI 304), Polypropylene
UNSPSC Code	47131609
Country of Origin	Denmark

Product Dimensions

Product diameter	1.2 "
Product Length/Depth	59.4 "
Product Width	1.2 "
Product Height	1.2 "
Net Weight	2.2707 lbs

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1500 Pcs.
Quantity Per Layer (Pallet)	20 Pcs.
Box Length/Depth	60.8 "
Box Width	7.3 "
Box Height	1.6 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.23 lbs
Total Tare Weight	0.23 lbs
Gross Weight	2.5 lbs
Cubic Feet	0.0513 ft3
GTIN-13 Number	5705020029394
GTIN-14 Number (Box quantity)	15705020029391
Customs Tariff Number	73239300

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
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	51,22 - 66,93 "
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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)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Sustainability Details

Recycling Symbol "7", Miscellaneous Plastics	No
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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.

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

3. Do not store the product below 32 °Fahrenheit.

