

# 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

Connection	Euro Threaded
Color	White
Material	Anodised Aluminium, Polypropylene, Chromium-plated brass
Country of Origin	Denmark

## Product Dimensions

Product diameter	1.2 "
Product Length/Depth	60.6 "
Product Width	1.2 "
Product Height	1.2 "
Net Weight	1.3007 lbs

## 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	62.6 "
Box Width	6.7 "
Box Height	3 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.07 lbs
Total Tare Weight	0.07 lbs
Gross Weight	1.3668 lbs
Cubic Feet	0.0523 ft3
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 <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	No
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 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.

