

29629

Ultra Hygienic Handle, Ø32 mm, 1500 mm, Black



Reduce the risk of cross contamination with a lightweight, sturdy Ultra Hygienic Handle that is free of crevices where bacteria can hide. Designed with vertical ridges and a matt finish that ensures an improved grip – even with greasy hands.

Technical Data

| | |
|---|--|
| Item Number | 29629 |
| Material | Polypropylene Glass reinforced |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| 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 Regulationl 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, Phthalates and BPA intentionally added | No |
| Design Registration No. | EU 008521926-0004, UK 6133992, US D984,073 S |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 400 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Box Length | 1520 mm |
| Box Width | 200 mm |
| Box Height | 80 mm |
| Product Diameter | 32 mm |
| Length | 1500 mm |
| Width | 32 mm |
| Height | 32 mm |
| Net Weight | 0.45 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0408 kg |
| Tare total | 0.0408 kg |
| Gross Weight | 0.49 kg |
| Cubic metre | 0.001536 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 100 °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 |
| Gtin-13 Number | 5705020296291 |
| GTIN-14 Number (Box quantity) | 15705020296298 |
| Customs Tariff No. | 39241000 |
| Country of origin | Denmark |

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.