29666

Ultra Hygienic Handle, Ø32 mm, 650 mm, Yellow

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	29666
Material	Polypropylene Glass reinforced
Product 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 008521926-0001, UK 6133989, US D984,073 S
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	600 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	680 mm
Box Width	190 mm
Box Height	75 mm
Product Diameter	32 mm
Length/Depth	650 mm
Width	32 mm
Height	32 mm
Net Weight	0.265 kg
Weight cardboard (Recycling symbol "20" PAP)	0.01995 kg
Tare total	0.01995 kg
Gross Weight	0.23 kg
Cubic metre	0.000666 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	5705022020979
GTIN-14 Number (Box quantity)	15705028020987
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.