



29603

## Ultra Hygienic Handle, Ø34 mm, 1300 mm, Blue

Thanks to a fully-moulded construction, food contact-approved materials and easy cleaning and drying, this Ultra Hygienic Handle ensures a high level of hygiene and minimises the risk of cross contamination.







## **Technical Data**

Quantity per Pallet (80 x 120 x 200 cm) 50	29603
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Meets the REACH Regulation (EC) No. 1907/2006  Use of Phthalates  Is Halal compliant  Box Quantity  10  Quantity per Pallet (80 x 120 x 200 cm)	
Manufacturing Practice  FDA compliant raw material (CFR 21)  Meets the REACH Regulation (EC) No. 1907/2006  Use of Phthalates  Is Halal compliant  Box Quantity  10  Quantity per Pallet (80 x 120 x 200 cm)	Yes
Meets the REACH Regulation (EC) No. 1907/2006  Use of Phthalates  Is Halal compliant  Box Quantity  10  Quantity per Pallet (80 x 120 x 200 cm)	Yes
Use of Phthalates Is Halal compliant  Box Quantity  Quantity per Pallet (80 x 120 x 200 cm)  50	Yes
Is Halal compliant  Box Quantity  Quantity per Pallet (80 x 120 x 200 cm)  50	Yes
Box Quantity  Quantity per Pallet (80 x 120 x 200 cm)  50	No
Quantity per Pallet (80 x 120 x 200 cm) 50	Yes
· · · · · · · · · · · · · · · · · · ·	Pcs.
	0 Pcs
Quantity Per Layer (Pallet) 40	Pcs.
Box Length 132	0 mm
Box Width 19	5 mm
Box Height 8	0 mm
Product Diameter 3	4 mm
Length 130	0 mm
Gross Weight 0,	,44 kg
Net Weight	0,4 kg
Cubik metre 0,002	21 M3
Recommended sterilisation temperature (Autoclave)	21 °C
Max usage temperature (food contact)	40 °C
Max usage temperature (non food contact)	00 °C
Min. usage temperature <sup>3</sup> -	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration 10	),5 pH
Recycling Symbol "7", Miscellaneous Plastics	Yes
<b>Gtin-13 Number</b> 570502029	96031
GTIN-14 Number (Box quantity) 1570502029	96038
Commodity Code 9603	39010
Country of origin Der	l -

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  $0\ensuremath{^\circ}$  Celsius.