

296277

# Ultra Hygienic Handle, Ø32 mm, 1500 mm, Lime



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	296277
Material	Polypropylene Glass reinforced
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
California Proposition 65 Compliant	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 008521926-0004, UK 6133992, US D29/781084
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 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	0.0408 kg
Tare total	0.0408 kg
Gross Weight	0.49 kg
Cubik 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 <sup>3</sup>	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Gtin-13 Number</b>	5705022013834
<b>GTIN-14 Number (Box quantity)</b>	15705028013842
<b>Customs Tariff No.</b>	39241000
<b>Country of origin</b>	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.