## Ultra Hygienic Handle, Ø34 mm, 1500 mm, Black



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**

| 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              |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes              |
| Use of phthalates and bisphenol A   | No               |
| Is Halal compliant  | Yes              |
| Box Quantity  | 10 Pcs.          |
| Quantity per Pallet (80 x 120 x 200 cm)   | 500 Pcs          |
| Quantity Per Layer (Pallet)   | 40 Pcs.          |
| Box Length  | 1520 mm          |
| Box Width   | 200 mm           |
| Box Height  | 80 mm            |
| Product Diameter  | 34 mm            |
| Length  | 1500 mm          |
| Gross Weight  | 0,52 kg          |
| Net Weight  | 0,48 kg          |
| Cubik metre   | 0,0014 M3        |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C           |
| Max usage temperature (food contact)  | 40 °C            |
| Max usage temperature (non food contact)  | 100 °C           |
| Min. usage temperature³   | -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              |
| Gtin-13 Number  | 5705020296291    |
| GTIN-14 Number (Box quantity)   | 15705020296298   |
| Customs Tariff No.  | 96039010         |
| 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  $0\ensuremath{^\circ}$  Celsius.