

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

<b>Item Number</b>	296277
<b>Material</b>	Polypropylene Glass reinforced
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>California Proposition 65 Compliant</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Design Registration No.</b>	EU 008521926-0004, UK 6133992, US D984,073 S
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	400 Pcs
<b>Quantity Per Layer (Pallet)</b>	40 Pcs.
<b>Product Diameter</b>	32 mm
<b>Length</b>	1500 mm
<b>Width</b>	32 mm
<b>Height</b>	32 mm
<b>Net Weight</b>	0.36 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0408 kg
<b>Tare total</b>	0.0408 kg
<b>Gross Weight</b>	0.4 kg
<b>Cubik metre</b>	0.001536 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705022013834
<b>GTIN-14 Number (Box quantity)</b>	15705028013842

**Customs Tariff No.**

39241000

**Country of origin**

Denmark

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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.