

Item number: 29342

# Mini-Handle, 160 mm, Green



This handle is most commonly used with the following items: 2912 and 2910 to scrape large flat surface areas like tables, 5380 tube cleaners to clean tank outlet taps and other round entry points of equipment; 7011 and 7013 to act as a spatula to scrape out last remaining ingredients in large bowls type equipment, etc.

# Technical data

<b>EAN Number</b>	5705020293429
<b>DUN Number</b>	15705020293426
<b>Commodity Code</b>	96039010
<b>FDA compliant raw material (21)</b>	Yes
<b>Glass &amp; Fork (EU 1935/2004), Declaration of Compliance, Regulation (EU) No 10/2011</b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Use of Phthalates &amp; Bisphenol A</b>	No
<b>Material</b>	Polypropylene
<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	5040 Pcs
<b>Colour</b>	Green
<b>Product Diameter</b>	30 mm
<b>Height</b>	30 mm
<b>Length</b>	160 mm
<b>Width</b>	30 mm
<b>Box Length</b>	330 mm
<b>Box Height</b>	85 mm
<b>Box Width</b>	180 mm
<b>Gross Weight</b>	0.054 kg.
<b>Net Weight</b>	0.049 kg
<b>Country of origin</b>	Denmark
<b>Max cleaning temperature (Autoclave)</b>	121 °Celsius
<b>Max. usage temperature (for food contact)</b>	80 °Celsius
<b>Max usage temperature (non food contact)</b>	100 °Celsius
<b>Min. usage temperature</b>	-20 °Celsius
<b>Min. pH-value in usage concentration</b>	2
<b>Max. pH-value in Usage Concentration</b>	10.5

New equipment should be cleaned, disinfected and sterilised, 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.