## Mini-Handle, Ø30 mm, 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**

Item Number	29342
Material	Polypropylene
Suitable for Food Contact (EU 1935/2004), DoC <sup>1</sup>	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Use of Phthalates (e.g. Bisphenol A)	No
Is Halal compliant	Yes
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	5040 Pcs
Box Length	230 mm
Box Width	105 mm
Box Height	125 mm
Product Diameter	30 mm
Length	160 mm
Width	30 mm
Height	30 mm
Gross Weight	0,08 kg
Net Weight	0,07 kg
Cubik metre	0,000162 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
Recycling Mark 7	No
Gtin-13 Number	5705020293429
GTIN-14 Number (Box quantity)	15705020293426
Commodity Code	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.