29345 Mini-Handle, Ø30 mm, 160 mm, White





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**

Quantity per Pallet (80 x 120 x 200 cm)50Box Length23	ylene Yes Yes No Yes No Yes 10 Pcs. 40 Pcs 30 mm
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing PracticeFDA compliant raw material (CFR 21)Use of Phthalates (e.g. Bisphenol A)Is Halal compliantBox QuantityQuantity per Pallet (80 x 120 x 200 cm)504Box Length	Yes Yes No Yes 10 Pcs. 40 Pcs 30 mm
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Box Quantity1Quantity per Pallet (80 x 120 x 200 cm)50Box Length23	10 Pcs. 40 Pcs 30 mm
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Box Length 23	30 mm
	05 mm
Box Width 1	
Box Height 12	25 mm
Product Diameter	30 mm
Length 10	60 mm
Width	30 mm
Height	30 mm
Gross Weight (	),08 kg
Net Weight (	),07 kg
Cubik metre 0,0001	62 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 1	0,5 pH
Recycling Mark 7	No
Gtin-13 Number 57050200	29349
GTIN-14 Number (Box quantity) 157050200	29346
Commodity Code 960	039010
Country of origin De	enmark

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.