

29812

## Aluminium Handle, Ø31 mm, 650 mm, Green



For cleaning activities that require a shorter handle this 65cm version is a must. It is commonly used with tube brush series 5380, for cleaning pipe and tank outlet taps as well as drains. It is also used with 7035 to clean the barrels of the meat mincers or when a mini tank brush is required.

# Technical Data

|   |                    |
|---|--------------------|
| Item Number   | 29812              |
| Material  | Anodised Aluminium |
| 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)   | 1440 Pcs           |
| Box Length  | 720 mm             |
| Box Width   | 180 mm             |
| Box Height  | 75 mm              |
| Product Diameter  | 31 mm              |
| Length  | 650 mm             |
| Width   | 31 mm              |
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| Gross Weight  | 0,214 kg           |
| Net Weight  | 0,188 kg           |
| Cubik metre   | 0,000625 M3        |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C             |
| Max usage temperature (food contact)  | 100 °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  | 8 pH               |
| Recycling Mark 7  | No                 |
| Gtin-13 Number  | 5705020298127      |
| GTIN-14 Number (Box quantity)   | 15705020298124     |
| Commodity Code  | 76042910           |
| 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.