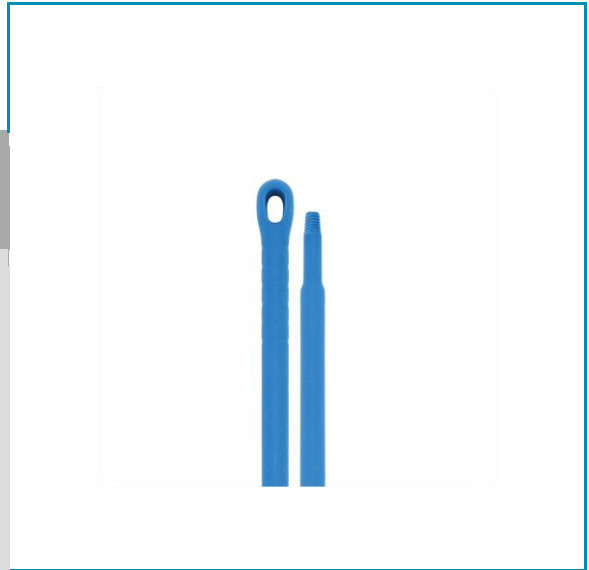




Cod. 1039B

One piece handle 150 cm - Blue

Strong and resistant one piece handle, the knob and the 32 mm diameter make it ergonomic and easy to use. Equipped with 22 mm Italian thread. Tests show a deformation of the handle under pressure of less than 60 per cent.



Certifications and regulatory compliance

- Regulation (EC) No 1907/2006 (REACH) and updates
- FDA CFR Title 21 and amendments
- Regulation (EU) No 1935/2004 and amendments
- Regulation (EU) No 10/2011 and amendments
- Regulation (EU) No 2023/2006 (Good Manufacturing Practices GMP) and amendments

Conditions of use and safety requirements¹

Operating temperature	min -20 / max 80 C°
Dishwasher resistance ²	Tested at 65°C according to BS EN 12875-1:2005
Steam sterilization	Compatible with autoclave cycles at 121°C for 15 minutes according to ISO 17665-1:2006
Instructions for use	<ul style="list-style-type: none"> • Remove all packaging and/or labels. • Sanitize/disinfect according to HACCP protocol. • Hang the tool using appropriate hooks/supports. • Allow to dry completely before use.
Signs of deterioration	<p>The product must be regularly inspected. Observable signs of deterioration include:</p> <ul style="list-style-type: none"> • Material softening, breakage, or discoloration; • Detachment of parts or structural damage. <p>If any such issues are detected, the product must be withdrawn from food contact use and replaced, as also required under Regulation (EU) 2023/988 on general product safety.</p>

Technical specifications

Length (mm)	1500	Material	PP - FG
Width (mm)	-	Net weight (kg)	0,56
Height (mm)	-	Quantity per pack (pcs)	10
Diameter (mm)	32		

¹ in accordance with Regulations (EU) 2025/351 and 2023/988

² Exposure to high temperatures or intensive cycles may cause bristle deformation or material degradation.