## Hand Brush M, 165 mm, Medium, Blue





Easily scrub clean food preparation surfaces, chopping boards and food containers with this small general purpose Hand Brush.

## **Technical Data**

| Item Number   | 35873   |
|---|---|
| Visible bristle length  | 20 mm   |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)   | Yes   |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| Use of Phthalates   | No  |
| Is Halal compliant  | Yes   |
| Box Quantity  | 20 Pcs.                                       |
| Quantity per Pallet (80 x 120 x 200 cm)   | 3200 Pcs                                      |
| Quantity Per Layer (Pallet)   | 240 Pcs.                                      |
| Box Length  | 290 mm  |
| Box Width   | 195 mm  |
| Box Height  | 175 mm  |
| Length  | 165 mm  |
| Width   | 50 mm   |
| Height  | 45 mm   |
| Gross Weight  | 0,118 kg                                      |
| Net Weight  | 0,111 kg                                      |
| Cubik metre   | 0,0004 M3                                     |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C  |
| Max. cleaning temperature (Dishwasher)  | 93 °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                                       |
| Gtin-13 Number  | 5705020358739                                 |
| GTIN-14 Number (Box quantity)   | 15705020358736                                |
| Commodity Code  | 96039099                                      |
| 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.