

# Hand Brush M

6.5", Medium, Yellow



Item Number: 35876



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

## General Information

|                            |                                                             |
|----------------------------|-------------------------------------------------------------|
| Color                      | Yellow                                                      |
| Material                   | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code                | 47131605                                                    |
| Country of Origin ISO Code | DK                                                          |
| Country of Origin          | Denmark                                                     |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Product Length/Depth | 165 mm  |
| Product Width        | 50 mm   |
| Product Height       | 45 mm   |
| Net Weight           | 0.11 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 20 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 2880 Pcs.      |
| Quantity Per Layer (Pallet)                              | 320 Pcs.       |
| Box Length/Depth                                         | 290 mm         |
| Box Width                                                | 195 mm         |
| Box Height                                               | 175 mm         |
| Plastic Packaging (Recycling Symbol "4") per pcs.        | 0.0027 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.00395 kg     |
| Total Tare Weight                                        | 0.00665 kg     |
| Gross Weight                                             | 0.12 kg        |
| Cubic metre                                              | 0.000371 M3    |
| GTIN-13 Number                                           | 5705020358760  |
| GTIN-14 Number (Box quantity)                            | 15705020358767 |
| Customs Tariff Number                                    | 96039099       |

## Compliance & Standard Details

## Item Number: 35876

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes |
| Complies with UK 2019 No. 704 on food contact materials                 | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006                           | Yes |
| Complies with California Proposition 65                                 | Yes |
| Complies with Halal and Kosher                                          | Yes |
| PFAS intentionally added                                                | No  |

## Technical Data

|                        |        |
|------------------------|--------|
| Bristle stiffness      | Medium |
| Visible bristle length | 20 mm  |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °F  |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (for food contact)         | 80 °C   |
| Max usage temperature (non food contact)          | 100 °C  |
| Min. usage temperature <sup>3</sup>               | -20 °C  |
| Max. drying temperature                           | 100 °C  |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Design & Patent Registration Details

|                         |                                       |
|-------------------------|---------------------------------------|
| Design Registration No. | EU 002533729-1-5, GB 90025337290001-5 |
|-------------------------|---------------------------------------|

New equipment should be cleaned, disinfected, sterilized, 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.

1. See Declaration of Compliance for further details on food contact

3. Do not store the product below 32 °Fahrenheit.