

# Hand Brush L

200 mm, Hard, Black



Item Number: 38909



Use this multipurpose Hand Brush to effectively clean tables, conveyor belts, chopping boards, buckets, large bowls and equipment with hard-to-reach corners and crevices.

## General Information

Colour	Black
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

## Product Dimensions

Product Length/Depth	200 mm
Product Width	70 mm
Product Height	60 mm
Net Weight	0.22 kg

## Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1560 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	135 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0044 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0146 kg
Total Tare Weight	0.019 kg
Gross Weight	0.24 kg
Cubic metre	0.00084 M3
GTIN-13 Number	5705020389092
GTIN-14 Number (Box quantity)	15705020389099
Customs Tariff Number	96039099

## Compliance & Standard Details

## Item Number: 38909

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
Complies with 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	Hard
Visible bristle length	36 mm

## Usage Limits

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 <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 002025700-0001-3, GB 20257000001-3
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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.

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

3. Do not store the product below 0° Celsius.