

# XL Hand Brush

9.1" Extra stiff, Green



**Item Number: 38942**

A favorite of the meat and dairy industries, our updated XL Hand Brush makes a big impact thanks to its size and stiff bristles. When you need to clean bigger surface areas with hard-to-reach corners or crevices, this large scrub brush may be the tool you need. This sturdy brush is made of a solid block. The "butterfly" shape of the block has been designed to give users a better, more ergonomically friendly grip. The brush sits flush against most users' hands, making it comfortable and easy to hold even while dealing with cleaning chemicals and wet or greasy hands. Like all brushes in our Hygiene range, the Vikan XL Hand Brush is designed to be used in areas where cleanliness and sanitation matter most, making it ideal for the food processing industry. The smooth surface finish, lack of sharp angles, and sloped drainable hanging hole all make it easy to clean and store. Whether you're cleaning tanks, tables, conveyor belts, or buckets, the XL Hand Brush with Very Stiff Bristles can help you get the job done quickly and effectively.

## General Information

|                                   |  |
|-----------------------------------|--|
| <b>Color</b>                      | Green  |
| <b>Material</b>                   | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304) |
| <b>UNSPSC Code</b>                | 47131605   |
| <b>Country of Origin ISO Code</b> | DK   |
| <b>Country of Origin</b>          | Denmark  |

## Product Dimensions

|                             |          |
|-----------------------------|----------|
| <b>Product Length/Depth</b> | 230 mm   |
| <b>Product Width</b>        | 110 mm   |
| <b>Product Height</b>       | 68 mm    |
| <b>Net Weight</b>           | 0.353 kg |

## Packaging & Shipping Details

|   |                |
|---|----------------|
| <b>Box Quantity</b>   | 10 Pcs.        |
| <b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>           | 800 Pcs.       |
| <b>Quantity Per Layer (Pallet)</b>                              | 80 Pcs.        |
| <b>Box Length/Depth</b>   | 378 mm         |
| <b>Box Width</b>  | 283 mm         |
| <b>Box Height</b>   | 166 mm         |
| <b>Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.</b>   | 0.005 kg       |
| <b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b> | 0.022 kg       |
| <b>Total Tare Weight</b>  | 0.027 kg       |
| <b>Gross Weight</b>   | 0.38 kg        |
| <b>Cubic metre</b>  | 0.00172 M3     |
| <b>GTIN-13 Number</b>   | 5705022039698  |
| <b>GTIN-14 Number (Box quantity)</b>                            | 15705028039705 |



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Customs Tariff Number

96039099

## Compliance & Standard Details

|   |     |
|---|-----|
| 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      | Extra stiff |
| Visible bristle length | 38 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. | US D29/878021, EU 015037869-0001, GB 6293887 |
|-------------------------|--|

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

