

# Narrow Hand Brush with short handle

300 mm, Very hard, White



**Item Number: 41955**

Clean narrow spaces between food equipment with this Narrow Hand Brush. Also ideal for cleaning squeegee blades and other cleaning tools.

## General Information

Colour	White
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	300 mm
Product Width	20 mm
Product Height	70 mm
Net Weight	0.09 kg

## Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2520 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	335 mm
Box Width	180 mm
Box Height	90 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0037 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.012 kg
Total Tare Weight	0.0157 kg
Gross Weight	0.11 kg
Cubic metre	0.00042 M3
GTIN-13 Number	5705020419553
GTIN-14 Number (Box quantity)	15705020419550
Customs Tariff Number	96039091

## Compliance & Standard Details

## Item Number: 41955

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	Very hard
Visible bristle length	33 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 002364174-1-2, GB 90023641740001-2
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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.

