

# Dish Brush

290 mm, Medium, Red



**Item Number: 42874**

This Utility Brush with is ideal for detail cleaning of machinery and equipment.

## General Information

<b>Bristle stiffness</b>	Medium
<b>Colour</b>	Red
<b>Material</b>	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
<b>UNSPSC Code</b>	47131605
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Visible bristle length</b>	24 mm
<b>Product Length/Depth</b>	290 mm
<b>Product Width</b>	25 mm
<b>Product Height</b>	65 mm
<b>Net Weight</b>	0.04 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	2000 Pcs.
<b>Quantity Per Layer (Pallet)</b>	200 Pcs.
<b>Box Length/Depth</b>	330 mm
<b>Box Width</b>	235 mm
<b>Box Height</b>	160 mm
<b>Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.</b>	0.0037 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.01 kg
<b>Total Tare Weight</b>	0.0137 kg
<b>Gross Weight</b>	0.05 kg
<b>Cubic metre</b>	0.000471 M3
<b>GTIN-13 Number</b>	5705020428746
<b>GTIN-14 Number (Box quantity)</b>	15705020428743
<b>Customs Tariff Number</b>	96039099

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## 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
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

Handle/Grip Length	210 mm
Pallet Height	179 cm

## 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

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.

