

# Brush with heat resistant filaments

290 mm, Hard, White



**Item Number: 42885**

Designed for removing debris from heat sealers and other packing equipment, this Brush is ideal for cleaning hot grills and frying pans.

## General Information

<b>Colour</b>	White
<b>Material</b>	Polypropylene, Polyphenylene Sulfide (PPS), Stainless Steel (AISI 304L)
<b>UNSPSC Code</b>	47131605
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Product Length/Depth</b>	290 mm
<b>Product Width</b>	30 mm
<b>Product Height</b>	65 mm
<b>Net Weight</b>	0.05 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	960 Pcs.
<b>Quantity Per Layer (Pallet)</b>	160 Pcs.
<b>Box Length/Depth</b>	330 mm
<b>Box Width</b>	180 mm
<b>Box Height</b>	85 mm
<b>Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.</b>	0.0037 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.0194 kg
<b>Total Tare Weight</b>	0.0231 kg
<b>Gross Weight</b>	0.07 kg
<b>Cubic metre</b>	0.000566 M3
<b>GTIN-13 Number</b>	5705020428852
<b>GTIN-14 Number (Box quantity)</b>	15705020428859
<b>Customs Tariff Number</b>	96039099

## Compliance & Standard Details

## Item Number: 42885

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 Halal and Kosher	Yes
PFAS intentionally added	No

## Technical Data

Bristle stiffness	Hard
Visible bristle length	22 mm

## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	175 °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.