

Detail Brush

205 mm, Very hard, White



Item Number: 44015

Effectively clean around gaskets, rubber strips and joints on machinery, and conveyor belts with this compact Detail Brush.

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	205 mm
Product Width	20 mm
Product Height	30 mm
Net Weight	0.03 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	4800 Pcs
Quantity Per Layer (Pallet)	240 Pcs.
Box Length/Depth	240 mm
Box Width	150 mm
Box Height	75 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0027 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0083 kg
Total Tare Weight	0.011 kg
Gross Weight	0.04 kg
Cubic metre	0.000123 M3
GTIN-13 Number	5705020440151
GTIN-14 Number (Box quantity)	15705020440158
Customs Tariff Number	96039091

Compliance & Standard Details

Item Number: 44015

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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	15 mm
Handle/Grip Length	140 mm
GripLengthInches	5.51

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 ³	-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
-------------------------	---------------------------------------

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.