

Detail Brush

205 mm, Very hard, Purple



Item Number: 44018

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

General Information

| | |
|-------------------|---|
| Bristle stiffness | Very hard |
| Colour | Purple |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code | 47131605 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|------------------------|---------|
| Visible bristle length | 15 mm |
| 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") LDPE 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 | 5705022020412 |
| GTIN-14 Number (Box quantity) | 15705028020420 |
| Customs Tariff Number | 96039091 |



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Compliance & Standard Details

| | |
|---|-----|
| 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

| | |
|--------------------|--------|
| Handle/Grip Length | 140 mm |
|--------------------|--------|

Usage Limits

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|---|---------|
| 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.

