

Hand Brush

13", Medium, Purple



Item Number: 45898

Remove flour and fine particles from conveyor belts, food preparation surfaces, tables and equipment with this Hand Brush. Suitable for use with the Vikan Dustpan 5660x.

General Information

Color	Purple
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	330 mm
Product Width	35 mm
Product Height	110 mm
Net Weight	0.17 kg

Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1440 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	385 mm
Box Width	290 mm
Box Height	140 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0056 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0173 kg
Total Tare Weight	0.0229 kg
Gross Weight	0.19 kg
Cubic metre	0.001271 M3
GTIN-13 Number	5705020458989
GTIN-14 Number (Box quantity)	15705020458986
Customs Tariff Number	96039099

Compliance & Standard Details

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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
Meets the 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	Medium
Visible bristle length	50 mm
Handle/Grip Length	140 mm
Handle/Grip Length	5.51 "

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	100 °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 002175075-1-2, GB 90021750750001-0002
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New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.