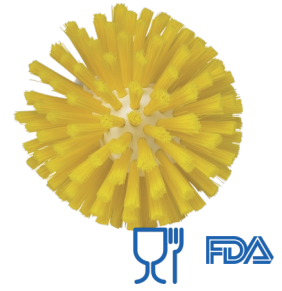


Meat Mincer Brush

5.3", Medium, Yellow



Item Number: 70356

Designed for cleaning tanks and containers, this Meat Mincer brush can also clean feeder pipes and tubes in food production equipment. Can be used with any Vikan handle.

General Information

| | |
|-------------------|---|
| Bristle stiffness | Medium |
| Connection | Euro Threaded |
| Color | Yellow |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code | 47131605 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|------------------------|------------|
| Visible bristle length | 1.3 " |
| Product diameter | 5.3 " |
| Product Length/Depth | 5.1 " |
| Product Width | 5.1 " |
| Product Height | 4.5 " |
| Net Weight | 0.7055 lbs |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 8 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 384 Pcs. |
| Quantity Per Layer (Pallet) | 48 Pcs. |
| Box Length/Depth | 16.3 " |
| Box Width | 11.6 " |
| Box Height | 8.3 " |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.01 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.05 lbs |
| Total Tare Weight | 0.07 lbs |
| Gross Weight | 0.7705 lbs |
| Cubic Feet | 0.0687 ft3 |
| GTIN-13 Number | 5705020703560 |
| GTIN-14 Number (Box quantity) | 15705020703567 |



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 |
| 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 |

Usage Limits

| | |
|---|----------|
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max usage temperature (food contact) | 176 °F |
| Max usage temperature (non food contact) | 212 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 212 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

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.
3. Do not store the product below 32 °Fahrenheit.