

# Hand Brush L

200 mm, Hard, Pink



Item Number: 38901

Use this multipurpose Hand Brush to effectively clean tables, conveyor belts, chopping boards, buckets, large bowls and equipment with hard-to-reach corners and crevices.

## General Information

|                   |                                                             |
|-------------------|-------------------------------------------------------------|
| Bristle Stiffness | Hard                                                        |
| Colour            | Pink                                                        |
| Material          | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code       | 47131605                                                    |
| Country of Origin | Denmark                                                     |

## Product Dimensions

|                        |         |
|------------------------|---------|
| Visible bristle length | 36 mm   |
| Product Length/Depth   | 200 mm  |
| Product Width          | 70 mm   |
| Product Height         | 60 mm   |
| Net Weight             | 0.22 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 15 Pcs.        |
| Quantity Per Layer (Pallet)                              | 120 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 1560 Pcs.      |
| Box Length/Depth                                         | 380 mm         |
| Box Width                                                | 290 mm         |
| Box Height                                               | 135 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.0044 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0146 kg      |
| Total Tare Weight                                        | 0.019 kg       |
| Gross Weight                                             | 0.24 kg        |
| Cubic metre                                              | 0,000840 M3    |
| GTIN-13 Number                                           | 5705020389016  |
| GTIN-14 Number (Box quantity)                            | 15705020389013 |
| Customs Tariff Number                                    | 96039099       |

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## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 California Proposition 65                                 | Yes |
| Complies with Halal and Kosher                                          | Yes |
| PFAS intentionally added                                                | No  |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121     |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (food contact)             | 80      |
| Max usage temperature (non food contact)          | 100     |
| Min. usage temperature <sup>3</sup>               | -20     |
| Max. drying temperature                           | 100     |
| 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 002025700-0001-3, GB 20257000001-3 |
|-------------------------|---------------------------------------|

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.