

38922

Hand Brush XL, 9.4", Extra stiff, Green



Effectively scrub and clean tables, conveyor belts, chopping boards, buckets, large bowls, and equipment with hard-to-reach corners, all with this hard multi-purpose Hand Brush, featuring angled bristles for efficient all-round cleaning.

Technical Data

| | |
|---|--|
| Item Number | 38922 |
| Bristle stiffness | Extra stiff |
| Visible bristle length | 1.3 " |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304) |
| 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 Regulationl 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, Phthalates and BPA intentionally added | No |
| Design Registration No. | EU 002533729-1-5, GB 90025337290001-5 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 880 Pcs. |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length/Depth | 12.2 " |
| Box Width | 11 " |
| Box Height | 6.7 " |
| Product Length/Depth | 9.4 " |
| Product Width | 4.3 " |
| Product Height | 2.4 " |
| Net Weight | 0.5511 lbs |
| Weight bag (Recycling Symbol "4") LDPE | 0.01 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.12 lbs |
| Total Tare Weight | 0.13 lbs |
| Gross Weight | 0.6834 lbs |
| Cubic Feet | 0.056 ft3 |
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher) | 199.4 °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 |
| GTIN-13 Number | 5705020389221 |
| GTIN-14 Number (Box quantity) | 15705020389228 |
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| Country of Origin | Denmark |

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.