

Glazing Brush w/long Handle

415 mm, Soft, Blue



Item Number: 41813

This Glazing Brush is excellent for applying water and glazes to breads and pastries.

General Information

Colour	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	47131605
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	415 mm
Product Width	70 mm
Product Height	80 mm
Net Weight	0.22 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	630 Pcs
Quantity Per Layer (Pallet)	70 Pcs.
Box Length/Depth	435 mm
Box Width	210 mm
Box Height	175 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0085 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.076 kg
Total Tare Weight	0.0845 kg
Gross Weight	0.3 kg
Cubic metre	0.002324 M3
GTIN-13 Number	5705020418136
GTIN-14 Number (Box quantity)	15705020418133
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
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

Bristle stiffness	Soft
Visible bristle length	60 mm

Usage Limits

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	2.5 pH
Max. pH-value in Usage Concentration	10 pH

Design & Patent Registration Details

Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
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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.

