

Narrow Cleaning Brush with Long Handle

420 mm, Hard, Green



Item Number: 41852

Easily clean small spaces with this 46 mm wide narrow-headed brush. The bristles are angled to facilitate easy cleaning of corners, the grip is designed for extra stability and the entire brush is color-coded to support HACCP principles.

General Information

Bristle Stiffness	Hard
Colour	Green
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	420 mm
Product Width	46 mm
Product Height	110 mm
Net Weight	0.23 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	70 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs.
Box Length/Depth	530 mm
Box Width	230 mm
Box Height	150 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0085 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.025 kg
Total Tare Weight	0.0335 kg
Gross Weight	0.26 kg
Cubic metre	0,002125 M3
GTIN-13 Number	5705022022591
GTIN-14 Number (Box quantity)	15705028022608
Customs Tariff Number	96039099

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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
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

Handle/Grip Length	280 mm
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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 ³	-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 008554125-0003, UK 6139373
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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.