

41855

Narrow Cleaning Brush with Long Handle, 420 mm, Hard, White



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.

Technical Data

Item Number	41855
Bristle stiffness	Hard
Visible bristle length	36 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21¹	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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 008554125-0003, UK 6139373
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	480 Pcs
Quantity Per Layer (Pallet)	70 Pcs.
Box Length	530 mm
Box Width	230 mm
Box Height	150 mm
Length	420 mm
Width	46 mm
Height	110 mm
Net Weight	0.23 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0085 kg
Weight cardboard (Recycling symbol "20" PAP)	0.025 kg
Tare total	0.0335 kg
Gross Weight	0.26 kg
Cubic metre	0.002125 M3
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 temperature³	-20 °C
Max. drying temperature	100 °C

Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022022652
GTIN-14 Number (Box quantity)	15705028022660
Customs Tariff No.	96039099
Country of origin	Denmark

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.