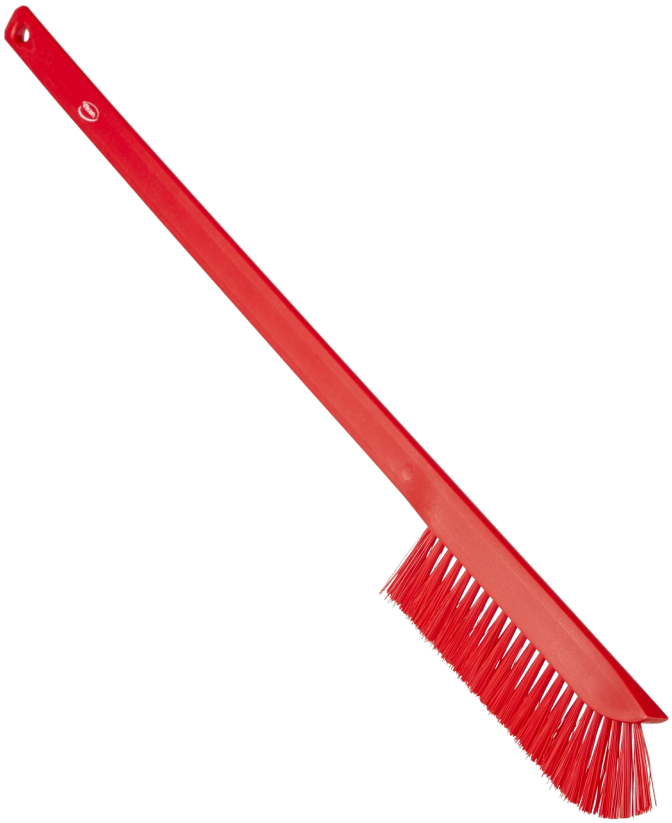
41974

Ultra-Slim Cleaning Brush with Long Handle, 600 mm, Medium, Red



Clean where other brushes cannot reach with this ultra-slim 15 mm wide brush with a scraping edge for tackling stubborn debris. Features an easy-grip slim handle and a specially designed head with extra-stiff first bristles that help clean all the way to the end of narrow spaces. The brush block is made using food contact compliant polypropylene offcuts from other Vikan products.

Technical Data

Item Number	41974
Bristle stiffness	Medium
Visible bristle length	40 mm
Material	Regenerated Polypropylene Polyester 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
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with Halal and Kosher	Yes
Phthalates and bisphenol A intentionally added	No
Design Registration No.	EU 008554125-0004, UK 6139374
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1400 Pcs
Quantity Per Layer (Pallet)	70 Pcs.
Box Length	660 mm
Box Width	170 mm
Box Height	80 mm
Length	600 mm
Width	15 mm
Height	60 mm
Net Weight	0.14 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.0147 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0253 kg
Tare total	0.04 kg
Gross Weight	0.18 kg
Cubic metre	0.00054 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 temperature[3]	-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	5705022023338
GTIN-14 Number (Box quantity)	15705028023346
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.