

41974

Ultra-Slim Cleaning Brush with Long Handle, 23.6" 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	1.6 "
Material	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 Regulation 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 intentionally added	No
Design Registration No.	EU 008554125-0004, UK 6139374
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1400 Pcs.
Quantity Per Layer (Pallet)	70 Pcs.
Box Length/Depth	26 "
Box Width	6.7 "
Box Height	3.1 "
Product Length/Depth	23.6 "
Product Width	0.6 "
Product Height	2.4 "
Net Weight	0.3086 lbs
Weight bag (Recycling Symbol "4") LDPE	0.03 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.06 lbs
Total Tare Weight	0.09 lbs
Gross Weight	0.3968 lbs
Cubic Feet	0.0191 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	5705022023338
GTIN-14 Number (Box quantity)	15705028023346
Customs Tariff Number	96039099
UNSPSC Code	47131605
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.