

Dish Brush w/Scraping Edge

280 mm, Medium, Blue



Item Number: 42373

This Utility Brush is ideal for detail cleaning of machinery and equipment.

General Information

Bristle stiffness	Medium
Colour	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	23 mm
Product Length/Depth	280 mm
Product Width	60 mm
Product Height	55 mm
Net Weight	0.05 kg

Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2200 Pcs
Quantity Per Layer (Pallet)	200 Pcs.
Box Length/Depth	325 mm
Box Width	235 mm
Box Height	170 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0037 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.01 kg
Total Tare Weight	0.0137 kg
Gross Weight	0.06 kg
Cubic metre	0.000924 M3
GTIN-13 Number	5705020423734
GTIN-14 Number (Box quantity)	15705020423731
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	200 mm
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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 pH
Max. pH-value in Usage Concentration	10.5 pH

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.

