

# Dish Brush

290 mm, Medium, Red



Item Number: 42874

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

## General Information

|                   |                                                             |
|-------------------|-------------------------------------------------------------|
| Bristle Stiffness | Medium                                                      |
| Colour            | Red                                                         |
| Material          | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code       | 47131605                                                    |
| Country of Origin | Denmark                                                     |

## Product Dimensions

|                        |         |
|------------------------|---------|
| Visible bristle length | 24 mm   |
| Product Length/Depth   | 290 mm  |
| Product Width          | 25 mm   |
| Product Height         | 65 mm   |
| Net Weight             | 0.04 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 20 Pcs.        |
| Quantity Per Layer (Pallet)                              | 200 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 2000 Pcs.      |
| Box Length/Depth                                         | 330 mm         |
| Box Width                                                | 235 mm         |
| Box Height                                               | 160 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                                             | 0.05 kg        |
| Cubic metre                                              | 0,000471 M3    |
| GTIN-13 Number                                           | 5705020428746  |
| GTIN-14 Number (Box quantity)                            | 15705020428743 |
| Customs Tariff Number                                    | 96039099       |

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## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | 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 | 210 mm |
| Pallet Height      | 179 cm |

## 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 <sup>3</sup>               | -20     |
| Max. drying temperature                           | 100     |
| 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.