

Dish Brush

290 mm, Medium, White



Item Number: 42875

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

General Information

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

Product Dimensions

Visible bristle length	24 mm
Handle/Grip Length	210 mm
Handle/Grip Length	8.27 "
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 Pallet (80 x 120 x approx.180 cm)	2000 Pcs.
Quantity Per Layer (Pallet)	200 Pcs.
Box Length/Depth	320 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	5705020428753
GTIN-14 Number (Box quantity)	15705020428750

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

Pallet Height	179 cm
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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.