

44012

# Detail Brush, 205 mm, Very hard, Green



Effectively clean around gaskets, rubber strips and joints on machinery, and conveyor belts with this compact Detail Brush.

# Technical Data

<b>Item Number</b>	44012
<b>Bristle stiffness</b>	Very hard
<b>Visible bristle length</b>	15 mm
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	EU 002364174-1-2, GB 90023641740001-2
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	4800 Pcs
<b>Quantity Per Layer (Pallet)</b>	240 Pcs.
<b>Box Length/Depth</b>	240 mm
<b>Box Width</b>	150 mm
<b>Box Height</b>	75 mm
<b>Product Length/Depth</b>	205 mm
<b>Product Width</b>	20 mm
<b>Product Height</b>	30 mm
<b>Net Weight</b>	0.03 kg
<b>Weight bag (Recycling Symbol "4")</b>	0.0027 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0083 kg
<b>Total Tare Weight</b>	0.011 kg
<b>Gross Weight</b>	0.04 kg
<b>Cubic metre</b>	0.000123 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	100 °C

<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020440120
<b>GTIN-14 Number (Box quantity)</b>	15705020440127
<b>Customs Tariff Number</b>	96039091
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.