44016

Detail Brush, 205 mm, Very hard, Yellow

Vikan®
ADVANCING HYGIENIC CLEANING

FDA

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

Technical Data

Item Number	44016
Bristle stiffness	Very hard
Visible bristle length	15 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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 Regulationl 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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002364174-1-2, GB 90023641740001-2
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	4800 Pcs
Quantity Per Layer (Pallet)	240 Pcs.
Box Length/Depth	240 mm
Box Width	150 mm
Box Height	75 mm
Product Length/Depth	205 mm
Product Width	20 mm
Product Height	30 mm
Net Weight	0.03 kg
Weight bag (Recycling Symbol "4")	0.0027 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0083 kg
Total Tare Weight	0.011 kg
Gross Weight	0.04 kg
Cubic metre	0.000123 M3
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
GTIN-13 Number	5705020440168
GTIN-14 Number (Box quantity)	15705020440165
Customs Tariff Number	96039091
Country of Origin ISO Code	DK
Country of Origin	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.