

44023



Detail Brush with heat  
resistant filaments, 205 mm,  
Very hard, Blue



Brush for removing debris from heat sealers and other packing equipment. It is ideal for cleaning grills and frying pans when cleaned whilst still warm.

# Technical Data

Item Number	44023
Bristle stiffness	Very hard
Visible bristle length	11 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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 Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
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	260 mm
Box Width	150 mm
Box Height	75 mm
Product Length/Depth	205 mm
Product Width	20 mm
Product Height	60 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	0.000246 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	175 °C
Min. usage temperature <sup>3</sup>	-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	5705022000315

<b>GTIN-14 Number (Box quantity)</b>	15705028000323
<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.