

# Hand Brush

13", Medium, Blue



Item Number: 45893

Remove flour and fine particles from conveyor belts, food preparation surfaces, tables and equipment with this Hand Brush. Suitable for use with the Vikan Dustpan 5660x.

## General Information

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

## Product Dimensions

Visible bristle length	2 "
Handle/Grip Length	140 mm
Handle/Grip Length	5.51 "
Product Length/Depth	13 "
Product Width	1.4 "
Product Height	4.3 "
Net Weight	0.3748 lbs

## Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1440 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	15.2 "
Box Width	11.4 "
Box Height	5.5 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 lbs
Total Tare Weight	0.05 lbs
Gross Weight	0.4253 lbs
Cubic Feet	0.0449 ft3
GTIN-13 Number	5705020458934
GTIN-14 Number (Box quantity)	15705020458931



## 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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

## Design & Patent Registration Details

Design Registration No.	EU 002175075-1-2, GB 90021750750001-0002
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New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.