

45894

Hand Brush, 330 mm, Medium, Red



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.

Technical Data

Item Number	45894
Bristle stiffness	Medium
Visible bristle length	50 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I CFR 21¹	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 002175075-1-2, GB 90021750750001-0002
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	385 mm
Box Width	290 mm
Box Height	140 mm
Product Length/Depth	330 mm
Product Width	35 mm
Product Height	110 mm
Net Weight	0.17 kg
Weight bag (Recycling Symbol "4")	0.0056 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0173 kg
Total Tare Weight	0.0229 kg
Gross Weight	0.19 kg
Cubic metre	0.001271 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)	100 °C
Min. usage temperature³	-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	5705020458941
GTIN-14 Number (Box quantity)	15705020458948
Customs Tariff Number	96039099
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.