

Brush Kit f/Softice Machines

Red



Item Number: 53584

Designed for the effective cleaning of Taylor and Carpigiani soft-ice machines and similar equipment, this Brush Kit features an assortment of tube cleaners in various diameters.

General Information

Bristle Stiffness	Medium
Colour	Red
Material	Polyester (PBT), Polypropylene, Stainless Steel (AISI 304L), Stainless Steel (AISI 304C)
UNSPSC Code	27113002
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	500 mm
Product Width	260 mm
Product Height	100 mm
Net Weight	0.5 kg

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity Per Layer (Pallet)	30 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	240 Pcs.
Box Length/Depth	510 mm
Box Width	300 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0133 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0733 kg
Total Tare Weight	0.0866 kg
Gross Weight	0.59 kg
Cubic metre	0,013000 M3
GTIN-13 Number	5705020535840
GTIN-14 Number (Box quantity)	15705020535847
Customs Tariff Number	96039099

Compliance & Standard Details

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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 Regulation 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 intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (non food contact)	80
Min. usage temperature ³	-20
Max. drying temperature	100
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.