

5552303

Pastry Brush, 1.2 ", Blue



The very thin and soft bristles facilitate ease of applying marinade, egg, icing, etc. Alternatively the brush can be used for detail cleaning.

To minimise the risk of bristle loss regularly inspect the brush for loose bristles and replace the brush if any are found.

Technical Data

Item Number	5552303
Bristle stiffness	Soft
Visible bristle length	1.8 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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
Meets the 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
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	9.4 "
Box Width	5.9 "
Box Height	3 "
Product Length/Depth	7.7 "
Product Width	1.2 "
Product Height	0.6 "
Net Weight	0.0683 lbs
Weight bag (Recycling Symbol "4") LDPE	0 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.02 lbs
Total Tare Weight	0.02 lbs
Gross Weight	0.0904 lbs
Cubic Feet	0.003 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	176 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

GTIN-13 Number	5705022015814
GTIN-14 Number (Box quantity)	15705028015822
Customs Tariff Number	96039099
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.