64408

Hand Brush S / Nailbrush, 130 mm, Hard, Purple

The large dimensions of this nailbrush facilitates quick effective nail and hand cleaning. The bristles are stiff enough to be effective but fine enough to reach under the nail area without causing damage to the skin. The hole in the base allows you to link a stainless steel cable to the wall or sink. Is also ideal for cleaning work benches and cutting boards.

Technical Data

Item Number	64408
Bristle stiffness	Hard
Visible bristle length	17 mm
Material	Polypropylene Polyester 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
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 002533729-1-5, GB 90025337290001-5
Box Quantity	25 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	4000 Pcs
Quantity Per Layer (Pallet)	400 Pcs.
Box Length	285 mm
Box Width	195 mm
Box Height	180 mm
Length	130 mm
Width	50 mm
Height	40 mm
Net Weight	0.101 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.0027 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0054 kg
Tare total	0.0081 kg
Gross Weight	0.11 kg
Cubic metre	0.00026 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature[3]	-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	5705020644085
GTIN-14 Number (Box quantity)	15705020644082
Customs Tariff No.	96039099
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.