

38856

# Round Hand Scrub, 4.3", Stiff, Yellow



Effectively scrub and clean conveyor belts, food containers and more with this sturdy Round Hand Scrub, featuring an ergonomic design that lets you apply more pressure to the brush during use.

# Technical Data

<b>Item Number</b>	38856
<b>Bristle stiffness</b>	Stiff
<b>Visible bristle length</b>	1.7 "
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	EU 002533729-1-5, GB 90025337290001-5
<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1200 Pcs.
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length</b>	14.8 "
<b>Box Width</b>	11.4 "
<b>Box Height</b>	6.9 "
<b>Product diameter</b>	4.3 "
<b>Length</b>	4.3 "
<b>Width</b>	4.3 "
<b>Height</b>	4.3 "
<b>Net Weight</b>	0.5291 lbs
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.01 lbs
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.02 lbs
<b>Tare Total</b>	0.03 lbs
<b>Gross Weight</b>	0.5626 lbs
<b>Cubic Feet</b>	0.047 ft <sup>3</sup>
<b>Recommended sterilisation temperature (Autoclave)</b>	249.8 °F
<b>Max. cleaning temperature (Dishwasher)</b>	199.4 °F
<b>Max usage temperature (food contact)</b>	176 °F
<b>Max usage temperature (non food contact)</b>	212 °F

<b>Min. usage temperature</b>	-4 °F
<b>Max. drying temperature</b>	212 °F
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020388569
<b>GTIN-14 Number (Box quantity)</b>	15705020388566
<b>Customs Tariff No.</b>	96039099
<b>Country of Origin</b>	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.