

38908

Hand Brush L, 200 mm, Hard, Purple



Use this multipurpose Hand Brush to effectively clean tables, conveyor belts, chopping boards, buckets, large bowls and equipment with hard-to-reach corners and crevices.

Technical Data

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|---|---|
| Item Number | 38908 |
| Bristle stiffness | Hard |
| Visible bristle length | 36 mm |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| 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, Phthalates and BPA intentionally added | No |
| Design Registration No. | EU 002025700-0001-3, GB 20257000001-3 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 1560 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length/Depth | 380 mm |
| Box Width | 290 mm |
| Box Height | 135 mm |
| Product Length/Depth | 200 mm |
| Product Width | 70 mm |
| Product Height | 60 mm |
| Net Weight | 0.22 kg |
| Weight bag (Recycling Symbol "4") | 0.0044 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0146 kg |
| Total Tare Weight | 0.019 kg |
| Gross Weight | 0.24 kg |
| Cubic metre | 0.00084 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 |

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|---|----------------|
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020389085 |
| GTIN-14 Number (Box quantity) | 15705020389082 |
| Customs Tariff Number | 96039099 |
| UNSPSC Code | 47131605 |
| 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.