

38922

# Hand Brush XL, 240 mm, Very hard, Green



Effectively scrub and clean tables, conveyor belts, chopping boards, buckets, large bowls, and equipment with hard-to-reach corners, all with this hard multi-purpose Hand Brush, featuring angled bristles for efficient all-round cleaning.

# Technical Data

<b>Item Number</b>	38922
<b>Bristle stiffness</b>	Very hard
<b>Visible bristle length</b>	33 mm
<b>Material</b>	Polypropylene Polyester 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>Complies with 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>Phthalates and bisphenol A intentionally added</b>	No
<b>Design Registration No.</b>	EU 002533729-1-5, GB 90025337290001-5
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	880 Pcs
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length</b>	310 mm
<b>Box Width</b>	280 mm
<b>Box Height</b>	170 mm
<b>Length</b>	240 mm
<b>Width</b>	110 mm
<b>Height</b>	60 mm
<b>Net Weight</b>	0.25 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0044 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0556 kg
<b>Tare total</b>	0.06 kg
<b>Gross Weight</b>	0.31 kg
<b>Cubic metre</b>	0.001584 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C

<b>Max. drying temperature</b>	100 °C
<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>	5705020389221
<b>GTIN-14 Number (Box quantity)</b>	15705020389228
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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.