

41845

# Brush w/Hand Guard, 500 mm, Medium, White



Designed for cleaning sharp edged cutters, this Brush with Hand Guard protects the user's hand from blades and other sharp parts during the cleaning process.

# Technical Data

<b>Item Number</b>	41845
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	40 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>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	264 Pcs
<b>Quantity Per Layer (Pallet)</b>	30 Pcs.
<b>Box Length</b>	510 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	255 mm
<b>Length</b>	500 mm
<b>Width</b>	145 mm
<b>Height</b>	145 mm
<b>Net Weight</b>	0.2 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.012 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.092 kg
<b>Tare total</b>	0.104 kg
<b>Gross Weight</b>	0.3 kg
<b>Cubic metre</b>	0.010512 M3
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °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>	5705020041846
<b>GTIN-14 Number (Box quantity)</b>	15705020041843
<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.