

41955

# Narrow Hand Brush w/Short Handle, 300 mm, Very hard, White



Clean narrow spaces between food equipment with this Narrow Hand Brush. Also ideal for cleaning squeegee blades and other cleaning tools.

# Technical Data

<b>Item Number</b>	41955
<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 Regulationl 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>Design Registration No.</b>	EU 002364174-1-2, GB 90023641740001-2
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	2520 Pcs
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length</b>	335 mm
<b>Box Width</b>	180 mm
<b>Box Height</b>	90 mm
<b>Length</b>	300 mm
<b>Width</b>	20 mm
<b>Height</b>	70 mm
<b>Net Weight</b>	0.09 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0037 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.012 kg
<b>Tare total</b>	0.0157 kg
<b>Gross Weight</b>	0.11 kg
<b>Cubic metre</b>	0.00042 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>	5705020419553
<b>GTIN-14 Number (Box quantity)</b>	15705020419550
<b>Customs Tariff No.</b>	96039091
<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.