

44017

# Detail Brush, 205 mm, Very hard, Orange



Effectively clean around gaskets, rubber strips and joints on machinery, and conveyor belts with this compact Detail Brush.

# Technical Data

Item Number	44017
Bristle stiffness	Very hard
Visible bristle length	15 mm
Material	Polypropylene Polyester Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I CFR 21 <sup>1</sup>	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 002364174-1-2, GB 90023641740001-2
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	5760 Pcs
Quantity Per Layer (Pallet)	180 Pcs.
Box Length	240 mm
Box Width	150 mm
Box Height	75 mm
Length	205 mm
Width	20 mm
Height	30 mm
Net Weight	0.03 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0017 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0083 kg
Tare total	0.01 kg
Gross Weight	0.04 kg
Cubic metre	0.000123 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 <sup>3</sup>	-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>	5705022019591
<b>GTIN-14 Number (Box quantity)</b>	15705028019608
<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.