

44023



Detail Brush with heat  
resistant filaments, 205 mm,  
Very hard, Blue



Brush for removing debris from heat sealers and other packing equipment. It is ideal for cleaning grills and frying pans when cleaned whilst still warm.

# Technical Data

<b>Item Number</b>	44023
<b>Bristle stiffness</b>	Very hard
<b>Visible bristle length</b>	11 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 Halal and Kosher</b>	Yes
<b>Phthalates and bisphenol A intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	5760 Pcs
<b>Quantity Per Layer (Pallet)</b>	180 Pcs.
<b>Box Length</b>	260 mm
<b>Box Width</b>	150 mm
<b>Box Height</b>	75 mm
<b>Length</b>	205 mm
<b>Width</b>	20 mm
<b>Height</b>	60 mm
<b>Net Weight</b>	0.03 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0017 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0083 kg
<b>Tare total</b>	0.01 kg
<b>Gross Weight</b>	0.04 kg
<b>Cubic metre</b>	0.000246 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<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>	175 °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>	5705022000315
<b>GTIN-14 Number (Box quantity)</b>	15705028000323
<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.