

458777

Hand Brush, 330 mm, Soft, Lime



Remove flour and fine particles from conveyor belts, food preparation surfaces, tables and equipment with this Hand Brush. Suitable for use with the Vikan Dustpan 5660x.

Technical Data

| | |
|----------------------------------------------------------------------------------------|----------------------------------------------------------|
| Item Number | 458777 |
| Visible bristle length | 52 mm |
| Material | Polypropylene Polyester Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Design Registration No. | EU 002175075-1-2, GB 90021750750001-0002 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 1440 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Length | 330 mm |
| Width | 35 mm |
| Height | 110 mm |
| Net Weight | 0.17 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0056 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0173 kg |
| Tare total | 0.0229 kg |
| Gross Weight | 0.19 kg |
| Cubik metre | 0.001271 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 100 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Gtin-13 Number | 5705022017498 |
| GTIN-14 Number (Box quantity) | 15705028017505 |

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.