## Hand Brush, 13", Medium, Blue





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	45893
Bristle stiffness	Medium
Visible bristle length	2 "
Material	Polypropylene Polyester (PBT) 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 RegulationI CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the 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 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.
Box Length	15.2 "
Box Width	11.4 "
Box Height	5.5 "
Length	13 "
Width	1.4 "
Height	4.3 "
Net Weight	0.3748 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.04 lbs
Tare Total	0.05 lbs
Gross Weight	0.4253 lbs
Cubic Feet	0.0449 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F

Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020458934
GTIN-14 Number (Box quantity)	15705020458931
Customs Tariff No.	96039099
Country of Origin	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.