

5552702

Pastry Brush, 70 mm, Soft, Green



The very thin and soft bristles facilitate ease of applying marinade, egg, icing, etc. Alternatively the brush can be used for detail cleaning.

To minimise the risk of bristle loss regularly inspect the brush for loose bristles and replace the brush if any are found.

Technical Data

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| Item Number | 5552702 |
| Bristle stiffness | Soft |
| Visible bristle length | 45 mm |
| Material | Polypropylene Polyester Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulationl CFR 21 ¹ | 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 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 4320 Pcs |
| Quantity Per Layer (Pallet) | 180 Pcs. |
| Box Length | 240 mm |
| Box Width | 150 mm |
| Box Height | 75 mm |
| Length | 195 mm |
| Width | 70 mm |
| Height | 14.5 mm |
| Net Weight | 0.058 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.0025 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0075 kg |
| Tare total | 0.01 kg |
| Gross Weight | 0.07 kg |
| Cubic metre | 0.000198 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 ³ | -20 °C |
| Max. drying temperature | 100 °C |

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|---|----------------|
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Gtin-13 Number | 5705022015999 |
| GTIN-14 Number (Box quantity) | 15705028016003 |
| Customs Tariff No. | 96039099 |
| Country of origin | 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.