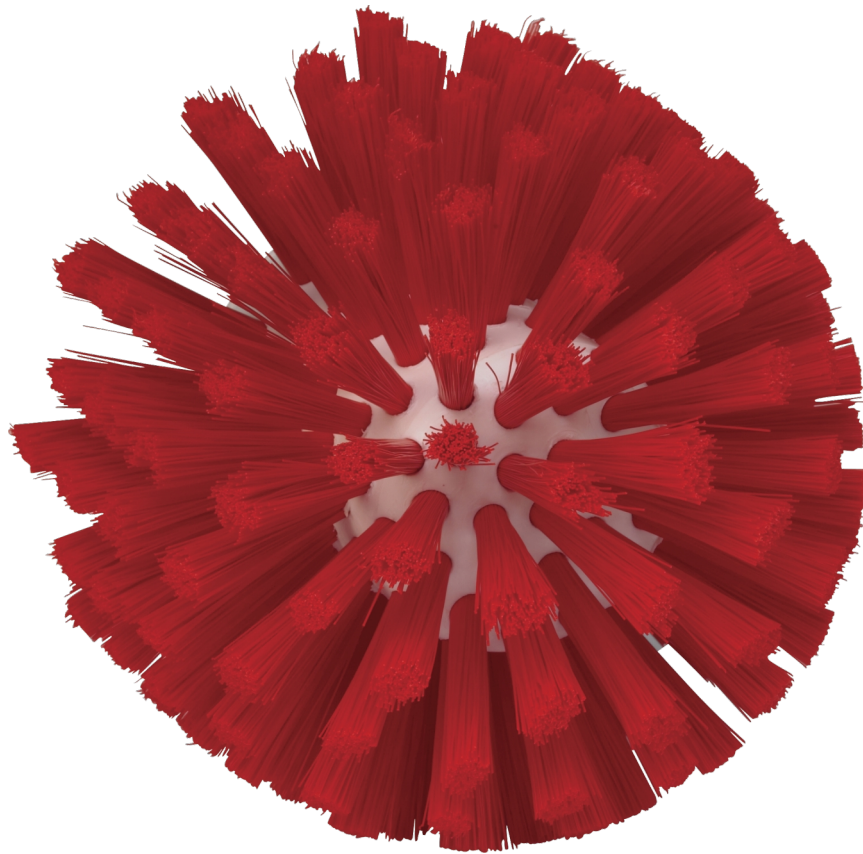


70354

# Meat Mincer Brush, 130 mm, Medium, Red



Designed for cleaning tanks and containers, this Meat Mincer brush can also clean feeder pipes and tubes in food production equipment. Can be used with any Vikan handle.

# Technical Data

<b>Item Number</b>	70354
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	33 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 Regulation I 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>	8 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	384 Pcs
<b>Quantity Per Layer (Pallet)</b>	48 Pcs.
<b>Box Length</b>	415 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	210 mm
<b>Product Diameter</b>	135 mm
<b>Length</b>	130 mm
<b>Width</b>	130 mm
<b>Height</b>	115 mm
<b>Net Weight</b>	0.32 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0063 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0232 kg
<b>Tare total</b>	0.0295 kg
<b>Gross Weight</b>	0.35 kg
<b>Cubic metre</b>	0.001944 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °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>	5705020703546
<b>GTIN-14 Number (Box quantity)</b>	15705020703543
<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.

3. Do not store the product below 0° Celsius.