

Toaster Brush, 2 pcs.

395 mm, Medium, Red



Item Number: 30024

Easily remove crumbs from toasters with this professional-grade Toaster Brush.

General Information

Colour	Red
Material	Polypropylene, Polyphenylene Sulfide (PPS), Stainless Steel (AISI 304)
Country of Origin ISO Code	SE
Country of Origin	Sweden

Product Dimensions

Product Length/Depth	395 mm
Product Width	52 mm
Product Height	47 mm
Net Weight	0.11 kg

Packaging & Shipping Details

Box Quantity	25 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	0 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	445 mm
Box Width	330 mm
Box Height	100 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0108 kg
Total Tare Weight	0.0108 kg
Gross Weight	0.12 kg
Cubic metre	0.000965 M3
GTIN-13 Number	5705020300240
GTIN-14 Number (Box quantity)	15705020300247
Customs Tariff Number	96039099

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation 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 intentionally added	No

Technical Data

Bristle stiffness	Medium
Visible bristle length	46 mm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	180 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Sustainability Details

Product Recycling Symbol "7", Miscellaneous Plastics	No
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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.