

30886

Utility Brush, 10.2", Medium, Yellow



This ergonomic, lightweight Utility brush is designed to raise the user's hand from the cleaning surface, reducing the risk of injury. Ideal for cleaning small surface areas, such as tables, pans and cutting boards.

Technical Data

Item Number	30886
Bristle stiffness	Medium
Visible bristle length	0.9 "
Material	Polyester (PBT) Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "7", Miscellaneous Plastics	No
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 Regulation CFR 21 ¹	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 intentionally added	No
Design Registration No.	EU 003076538-0001, GB 90030765380001
Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1920 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Box Length/Depth	15.2 "
Box Width	11.6 "
Box Height	5.5 "
Product Length/Depth	10.2 "
Product Width	1.6 "
Product Height	2.8 "
Net Weight	0.1984 lbs
Weight bag (Recycling Symbol "4") LDPE	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Total Tare Weight	0.05 lbs
Gross Weight	0.2443 lbs
Cubic Feet	0.0257 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °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	5705022000834
GTIN-14 Number (Box quantity)	15705028000842
Customs Tariff Number	96039099
UNSPSC Code	47131605
Country of Origin ISO Code	DK
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.