Hand Brush M

6.5", Medium, White

Item Number: 35875

Easily scrub clean food preparation surfaces, chopping boards and food containers with this small general purpose Hand Brush.

General Information

Bristle stiffness	Medium
Color	White
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	0.8 "
Product Length/Depth	6.5 "
Product Width	2 "
Product Height	1.8 "
Net Weight	0.2425 lbs

Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2880 Pcs.
Quantity Per Layer (Pallet)	320 Pcs.
Box Length/Depth	11.4 "
Box Width	7.7 "
Box Height	6.9 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.01 lbs
Total Tare Weight	0.01 lbs
Gross Weight	0.2572 lbs
Cubic Feet	0.0131 ft3
GTIN-13 Number	5705020035876
GTIN-14 Number (Box quantity)	15705020035873
Customs Tariff Number	96039099

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Compliance & Standard Details

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

Usage Limits

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

Design & Patent Registration Details

Design Registration No.	EU 002533729-1-5, GB 90025337290001-5

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.