

38852

# Round Hand Scrub, 110 mm, Hard, Green



Effectively scrub and clean conveyor belts, food containers and more with this sturdy Round Hand Scrub, featuring an ergonomic design that lets you apply more pressure to the brush during use.

# Technical Data

Item Number	38852
Bristle stiffness	Hard
Visible bristle length	44 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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
Design Registration No.	EU 002533729-1-5, GB 90025337290001-5
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1200 Pcs
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	375 mm
Box Width	290 mm
Box Height	175 mm
Product Diameter	110 mm
Product Length/Depth	110 mm
Product Width	110 mm
Product Height	110 mm
Net Weight	0.24 kg
Plastic Packaging (Recycling Symbol "4")	0.0063 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.0089 kg
Total Tare Weight	0.0152 kg
Gross Weight	0.26 kg
Cubic metre	0.001331 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 <sup>3</sup>	-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>	5705020388521
<b>GTIN-14 Number (Box quantity)</b>	15705020388528
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131605
<b>Country of Origin ISO Code</b>	DK
<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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.