

XL Hand Brush

9.1" Extra stiff, Green



Item Number: 38942

A favorite of the meat and dairy industries, our updated XL Hand Brush makes a big impact thanks to its size and stiff bristles. When you need to clean bigger surface areas with hard-to-reach corners or crevices, this large scrub brush may be the tool you need. This sturdy brush is made of a solid block. The "butterfly" shape of the block has been designed to give users a better, more ergonomically friendly grip. The brush sits flush against most users' hands, making it comfortable and easy to hold even while dealing with cleaning chemicals and wet or greasy hands. Like all brushes in our Hygiene range, the Vikan XL Hand Brush is designed to be used in areas where cleanliness and sanitation matter most, making it ideal for the food processing industry. The smooth surface finish, lack of sharp angles, and sloped drainable hanging hole all make it easy to clean and store. Whether you're cleaning tanks, tables, conveyor belts, or buckets, the XL Hand Brush with Very Stiff Bristles can help you get the job done quickly and effectively.

General Information

Bristle stiffness	Extra stiff
Color	Green
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	1.5 "
Product Length/Depth	9.1 "
Product Width	4.3 "
Product Height	2.7 "
Net Weight	0.7782 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	14.9 "
Box Width	11.1 "
Box Height	6.5 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.05 lbs
Total Tare Weight	0.06 lbs
Gross Weight	0.8377 lbs
Cubic Feet	0.0608 ft3
GTIN-13 Number	5705022039698



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GTIN-14 Number (Box quantity)

15705028039705

Customs Tariff Number

96039099

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.

US D29/878021, EU 015037869-0001, GB 6293887

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

