

Narrow Cleaning Brush with Long Handle

420 mm, Hard, White



Item Number: 41855

Easily clean small spaces with this 46 mm wide narrow-headed brush. The bristles are angled to facilitate easy cleaning of corners, the grip is designed for extra stability and the entire brush is color-coded to support HACCP principles.

General Information

| | |
|-------------------|---|
| Bristle stiffness | Hard |
| Colour | White |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code | 47131605 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|------------------------|---------|
| Visible bristle length | 36 mm |
| Product Length/Depth | 420 mm |
| Product Width | 46 mm |
| Product Height | 110 mm |
| Net Weight | 0.23 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 480 Pcs |
| Quantity Per Layer (Pallet) | 70 Pcs. |
| Box Length/Depth | 530 mm |
| Box Width | 230 mm |
| Box Height | 150 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0085 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.025 kg |
| Total Tare Weight | 0.0335 kg |
| Gross Weight | 0.26 kg |
| Cubic metre | 0.002125 M3 |
| GTIN-13 Number | 5705022022652 |
| GTIN-14 Number (Box quantity) | 15705028022660 |
| 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 |
| 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

| | |
|--------------------|--------|
| Handle/Grip Length | 280 mm |
|--------------------|--------|

Usage Limits

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|---|---------|
| 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 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 |

Design & Patent Registration Details

| | |
|-------------------------|-------------------------------|
| Design Registration No. | EU 008554125-0003, UK 6139373 |
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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.

1. See Declaration of Compliance for further details on food contact

3. Do not store the product below 0° Celsius.

