Narrow Cleaning Brush with Long Handle

16.5", Stiff, 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	Stiff
Color	White
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	1.4 "
Product Length/Depth	16.5 "
Product Width	1.8 "
Product Height	4.3 "
Net Weight	0.5071 lbs

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	20.9 "
Box Width	9.1 "
Box Height	5.9 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.06 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.5809 lbs
Cubic Feet	0.0751 ft3
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
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

Technical Data

Handle/Grip Length	11.02 "

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 008554125-0003, UK 6139373

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.