

Narrow Hand Brush w/Short Handle

300 mm, Very hard, Green



Item Number: 41952

Clean narrow spaces between food equipment with this Narrow Hand Brush. Also ideal for cleaning squeegee blades and other cleaning tools.

General Information

| | |
|----------------------------|---|
| Colour | Green |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code | 47131605 |
| Country of Origin ISO Code | DK |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|---------|
| Product Length/Depth | 300 mm |
| Product Width | 20 mm |
| Product Height | 70 mm |
| Net Weight | 0.09 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 2520 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length/Depth | 335 mm |
| Box Width | 180 mm |
| Box Height | 90 mm |
| Plastic Packaging (Recycling Symbol "4") per pcs. | 0.0037 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.012 kg |
| Total Tare Weight | 0.0157 kg |
| Gross Weight | 0.11 kg |
| Cubic metre | 0.00042 M3 |
| GTIN-13 Number | 5705020419522 |
| GTIN-14 Number (Box quantity) | 15705020419529 |
| Customs Tariff Number | 96039091 |

Compliance & Standard Details



Item Number: 41952

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

| | |
|------------------------|-----------|
| Bristle stiffness | Very hard |
| Visible bristle length | 33 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 002364174-1-2, GB 90023641740001-2 |
|-------------------------|---------------------------------------|

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.

