

41957



Narrow Hand Brush w/Short Handle, 300 mm, Very hard, Orange



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

Technical Data

Item Number	41957
Bristle stiffness	Very hard
Visible bristle length	33 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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
Design Registration No.	EU 002364174-1-2, GB 90023641740001-2
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	0 mm
Box Width	0 mm
Box Height	0 mm
Product Length/Depth	300 mm
Product Width	20 mm
Product Height	70 mm
Net Weight	0.09 kg
Plastic Packaging (Recycling Symbol "4")	0.0037 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.012 kg
Total Tare Weight	0.0157 kg
Gross Weight	0.11 kg
Cubic metre	0.00042 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 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
GTIN-13 Number	5705022050334
GTIN-14 Number (Box quantity)	15705028050342
Customs Tariff Number	96039091
UNSPSC Code	47131605
Country of Origin ISO Code	DK
Country of Origin	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.