

42885



Brush with heat resistant filaments, 290 mm, Hard, White



Designed for removing debris from heat sealers and other packing equipment, this Brush is ideal for cleaning hot grills and frying pans.

Technical Data

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| Item Number | 42885 |
| Bristle stiffness | Hard |
| Visible bristle length | 22 mm |
| Material | Polypropylene Polyphenylene Sulfide (PPS) Stainless Steel (AISI 304L) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added | No |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 960 Pcs. |
| Quantity Per Layer (Pallet) | 160 Pcs. |
| Box Length/Depth | 330 mm |
| Box Width | 180 mm |
| Box Height | 85 mm |
| Product Length/Depth | 290 mm |
| Product Width | 30 mm |
| Product Height | 65 mm |
| Net Weight | 0.05 kg |
| Weight bag (Recycling Symbol "4") | 0.0037 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0194 kg |
| Total Tare Weight | 0.0231 kg |
| Gross Weight | 0.07 kg |
| Cubic metre | 0.000566 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max. usage temperature (food contact) | 100 °C |
| Max usage temperature (non food contact) | 175 °C |
| Min. usage temperature³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

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| GTIN-13 Number | 5705020428852 |
| GTIN-14 Number (Box quantity) | 15705020428859 |
| Customs Tariff Number | 96039099 |
| 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.