

# Brush with heat resistant filaments

11.4", Stiff, White



**Item Number: 42885**

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

## General Information

<b>Bristle stiffness</b>	Stiff
<b>Color</b>	White
<b>Material</b>	Polypropylene, Polyphenylene Sulfide (PPS), Stainless Steel (AISI 304L)
<b>UNSPSC Code</b>	47131605
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Visible bristle length</b>	0.9 "
<b>Product Length/Depth</b>	11.4 "
<b>Product Width</b>	1.2 "
<b>Product Height</b>	2.6 "
<b>Net Weight</b>	0.1102 lbs

## Packaging & Shipping Details

<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	960 Pcs.
<b>Quantity Per Layer (Pallet)</b>	160 Pcs.
<b>Box Length/Depth</b>	13 "
<b>Box Width</b>	7.1 "
<b>Box Height</b>	3.3 "
<b>Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.</b>	0.01 lbs
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.04 lbs
<b>Total Tare Weight</b>	0.05 lbs
<b>Gross Weight</b>	0.1612 lbs
<b>Cubic Feet</b>	0.02 ft3
<b>GTIN-13 Number</b>	5705020428852
<b>GTIN-14 Number (Box quantity)</b>	15705020428859
<b>Customs Tariff Number</b>	96039099



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## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	347 °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

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.

