

# Brush Kit f/Softice Machines

Red



**Item Number: 53584**

Designed for the effective cleaning of Taylor and Carpigiani soft-ice machines and similar equipment, this Brush Kit features an assortment of tube cleaners in various diameters.

## General Information

<b>Colour</b>	Red
<b>Material</b>	Polyester (PBT), Polypropylene, Stainless Steel (AISI 304L), Stainless Steel (AISI 304C)
<b>UNSPSC Code</b>	27113002
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Product Length/Depth</b>	500 mm
<b>Product Width</b>	260 mm
<b>Product Height</b>	100 mm
<b>Net Weight</b>	0.5 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	240 Pcs.
<b>Quantity Per Layer (Pallet)</b>	30 Pcs.
<b>Box Length/Depth</b>	510 mm
<b>Box Width</b>	300 mm
<b>Box Height</b>	210 mm
<b>Plastic Packaging (Recycling Symbol "4") per pcs.</b>	0.0133 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.0733 kg
<b>Total Tare Weight</b>	0.0866 kg
<b>Gross Weight</b>	0.59 kg
<b>Cubic metre</b>	0.013 M3
<b>GTIN-13 Number</b>	5705020535840
<b>GTIN-14 Number (Box quantity)</b>	15705020535847
<b>Customs Tariff Number</b>	96039099

## Compliance & Standard Details

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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
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	Medium
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## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (non food contact)	80 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.

