

70355

Meat Mincer Brush, Ø135 mm, Medium, White



Designed for cleaning tanks and containers, this Meat Mincer brush can also clean feeder pipes and tubes in food production equipment. Can be used with any Vikan handle.

Technical Data

Item Number	70355
Bristle stiffness	Medium
Visible bristle length	33 mm
Connection	Threaded
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
Box Quantity	8 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	384 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Box Length/Depth	415 mm
Box Width	295 mm
Box Height	210 mm
Product Diameter	135 mm
Product Length/Depth	130 mm
Product Width	130 mm
Product Height	115 mm
Net Weight	0.32 kg
Plastic Packaging (Recycling Symbol "4")	0.0063 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.0232 kg
Total Tare Weight	0.0295 kg
Gross Weight	0.35 kg
Cubic metre	0.001944 M3
Recommended sterilisation temperature (Autoclave)	121 °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	5705020070358
GTIN-14 Number (Box quantity)	15705020070355
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.

3. Do not store the product below 0° Celsius.