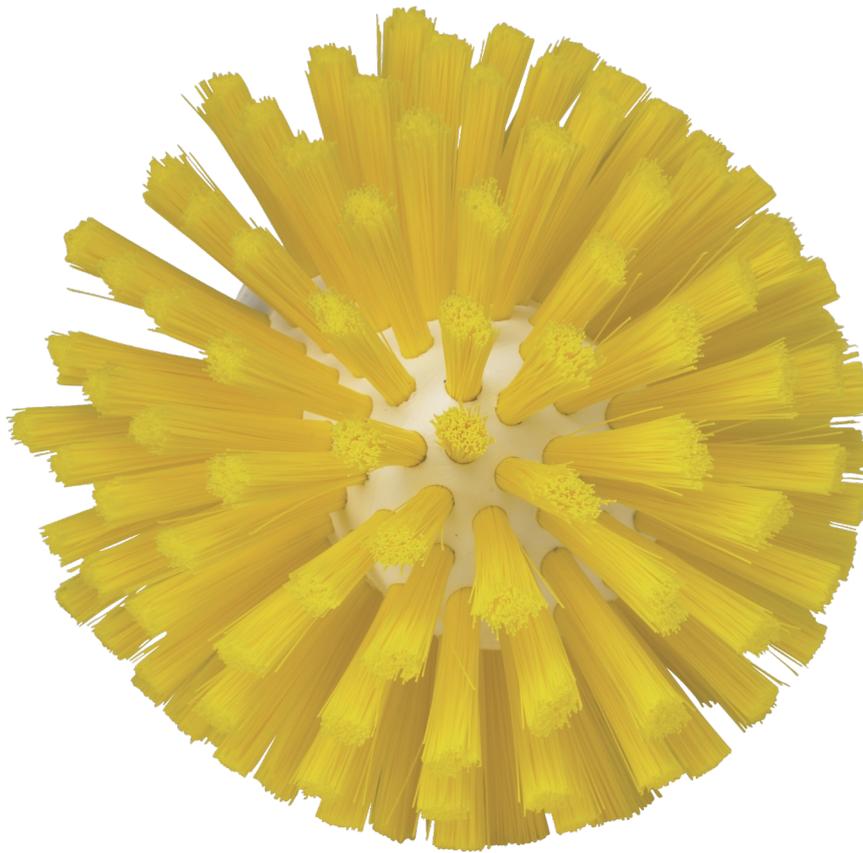


70356

# Meat Mincer Brush, 5.3", Medium, Yellow



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	70356
Bristle stiffness	Medium
Visible bristle length	1.3 "
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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 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	16.3 "
Box Width	11.6 "
Box Height	8.3 "
Product diameter	5.3 "
Product Length/Depth	5.1 "
Product Width	5.1 "
Product Height	4.5 "
Net Weight	0.7055 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.05 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.7705 lbs
Cubic Feet	0.0687 ft <sup>3</sup>
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020703560
<b>GTIN-14 Number (Box quantity)</b>	15705020703567
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131605
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

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.

3. Do not store the product below 32 °Fahrenheit.