

41956

# Narrow Hand Brush with short handle, 300 mm, Very hard, Yellow



Clean narrow spaces between food equipment with this Narrow Hand Brush. Also ideal for cleaning squeegee blades and other cleaning tools.

# Technical Data

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| <b>Item Number</b>   | 41956  |
| <b>Visible bristle length</b>  | 33 mm  |
| <b>Material</b>  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 304) |
| <b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>              | Yes  |
| <b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b> | Yes  |
| <b>FDA compliant raw material (CFR 21)</b>   | Yes  |
| <b>Meets the REACH Regulation (EC) No. 1907/2006</b>                                   | Yes  |
| <b>Use of phthalates and bisphenol A</b>   | No   |
| <b>Is Halal compliant</b>  | Yes  |
| <b>Box Quantity</b>  | 10 Pcs.  |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 2520 Pcs.  |
| <b>Quantity Per Layer (Pallet)</b>   | 120 Pcs.   |
| <b>Box Length</b>  | 335 mm   |
| <b>Box Width</b>   | 180 mm   |
| <b>Box Height</b>  | 90 mm  |
| <b>Length/Depth</b>  | 300 mm   |
| <b>Width</b>   | 20 mm  |
| <b>Height</b>  | 70 mm  |
| <b>Gross Weight</b>  | 0,1 kg   |
| <b>Net Weight</b>  | 0,09 kg  |
| <b>Cubik metre</b>   | 0,0006 M3  |
| <b>Recommended sterilisation temperature (Autoclave)</b>                               | 121 °C   |
| <b>Max. cleaning temperature (Dishwasher)</b>  | 93 °C  |
| <b>Max. usage temperature (for food contact)</b>                                       | 80 °C  |
| <b>Max usage temperature (non food contact)</b>  | 100 °C   |
| <b>Min. usage temperature<sup>3</sup></b>  | -20 °C   |
| <b>Min. pH-value in usage concentration</b>  | 2 pH   |
| <b>Max. pH-value in Usage Concentration</b>  | 10,5 pH  |
| <b>GTIN-13 Number</b>  | 5705020419560  |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020419567   |
| <b>Customs Tariff No.</b>  | 96039091   |
| <b>Country of origin</b>   | 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.

1. See Declaration of Compliance for further details on food contact

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