

44012

# Detail Brush, 205 mm, Very hard, Green



Effectively clean around gaskets, rubber strips and joints on machinery, and conveyor belts with this compact Detail Brush.

# Technical Data

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| <b>Item Number</b>   | 44012  |
| <b>Visible bristle length</b>  | 15 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>   | 5760 Pcs.  |
| <b>Quantity Per Layer (Pallet)</b>   | 180 Pcs.   |
| <b>Box Length</b>  | 240 mm   |
| <b>Box Width</b>   | 150 mm   |
| <b>Box Height</b>  | 75 mm  |
| <b>Length/Depth</b>  | 205 mm   |
| <b>Width</b>   | 20 mm  |
| <b>Height</b>  | 40 mm  |
| <b>Gross Weight</b>  | 0,04 kg  |
| <b>Net Weight</b>  | 0,03 kg  |
| <b>Cubik metre</b>   | 0,0002 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>  | 5705020440120  |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020440127   |
| <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.