

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
Visible bristle length	33 mm
Material	Polypropylene Polyester Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal compliant	Yes
Box Quantity	8 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	384 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Box Length	415 mm
Box Width	295 mm
Box Height	210 mm
Product Diameter	135 mm
Length/Depth	130 mm
Width	130 mm
Height	115 mm
Gross Weight	0,36 kg
Net Weight	0,33 kg
Cubik metre	0,0019 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. usage temperature (for food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature³	-20 °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 No.	96039099
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.