

38903

# Hand Brush L, 200 mm, Hard, Blue



Use this multipurpose Hand Brush to effectively clean tables, conveyor belts, chopping boards, buckets, large bowls and equipment with hard-to-reach corners and crevices.

# Technical Data

Item Number	38903
Bristle stiffness	Hard
Visible bristle length	36 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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 I CFR 21 <sup>1</sup>	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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1560 Pcs
Quantity Per Layer (Pallet)	120 Pcs.
Box Length	385 mm
Box Width	290 mm
Box Height	140 mm
Length	200 mm
Width	70 mm
Height	60 mm
Net Weight	0.22 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0044 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0146 kg
Tare total	0.019 kg
Gross Weight	0.24 kg
Cubic metre	0.00084 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	100 °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>	5705020389030
<b>GTIN-14 Number (Box quantity)</b>	15705020389037
<b>Customs Tariff No.</b>	96039099
<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.