

41955

# Narrow Hand Brush w/Short Handle, 300 mm, Very hard, White



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

# Technical Data

Item Number	41955
Bristle stiffness	Very hard
Visible bristle length	33 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 Regulationl 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 002364174-1-2, GB 90023641740001-2
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	2520 Pcs
Quantity Per Layer (Pallet)	120 Pcs.
Box Length	335 mm
Box Width	180 mm
Box Height	90 mm
Length	300 mm
Width	20 mm
Height	70 mm
Net Weight	0.09 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0037 kg
Weight cardboard (Recycling symbol "20" PAP)	0.012 kg
Tare total	0.0157 kg
Gross Weight	0.11 kg
Cubic metre	0.00042 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>	5705020419553
<b>GTIN-14 Number (Box quantity)</b>	15705020419550
<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.