

45825

# Powder Brush, 300 mm, Soft, White



This Powder Brush is designed for sweeping fine particles such as flour from conveyor belts and food preparation surfaces.

# Technical Data

<b>Item Number</b>	45825
<b>Bristle stiffness</b>	Soft
<b>Visible bristle length</b>	40 mm
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1100 Pcs
<b>Quantity Per Layer (Pallet)</b>	100 Pcs.
<b>Box Length</b>	325 mm
<b>Box Width</b>	240 mm
<b>Box Height</b>	160 mm
<b>Product Length/Depth</b>	300 mm
<b>Product Width</b>	31 mm
<b>Product Height</b>	78 mm
<b>Net Weight</b>	0.3 kg
<b>Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%</b>	0.0056 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.02 kg
<b>Tare total</b>	0.0256 kg
<b>Gross Weight</b>	0.33 kg
<b>Cubic metre</b>	0.000725 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (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>Max. drying temperature</b>	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>	5705020458255
<b>GTIN-14 Number (Box quantity)</b>	15705020458252
<b>Customs Tariff Number</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.