

30884

Utility Brush, 260 mm, Medium, Red



This ergonomic, lightweight Utility brush is designed to raise the user's hand from the cleaning surface, reducing the risk of injury. Ideal for cleaning small surface areas, such as tables, pans and cutting boards.

Technical Data

Item Number	30884
Bristle stiffness	Medium
Visible bristle length	22 mm
Material	Polyester (PBT) Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "7", Miscellaneous Plastics	No
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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 003076538-0001, GB 90030765380001
Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1920 Pcs
Quantity Per Layer (Pallet)	160 Pcs.
Box Length	385 mm
Box Width	295 mm
Box Height	140 mm
Length	260 mm
Width	40 mm
Height	70 mm
Net Weight	0.09 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0078 kg
Weight cardboard (Recycling symbol "20" PAP)	0.013 kg
Tare total	0.0208 kg
Gross Weight	0.11 kg
Cubic metre	0.000728 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 ³	-20 °C

Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022000797
GTIN-14 Number (Box quantity)	15705028000804
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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.