

41857

# Narrow Cleaning Brush with Long Handle, 420 mm, Hard, Orange



Easily clean small spaces with this 46 mm wide narrow-headed brush. The bristles are angled to facilitate easy cleaning of corners, the grip is designed for extra stability and the entire brush is color-coded to support HACCP principles.

# Technical Data

<b>Item Number</b>	41857
<b>Bristle stiffness</b>	Hard
<b>Visible bristle length</b>	36 mm
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
<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 Regulationl 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>Design Registration No.</b>	EU 008554125-0003, UK 6139373
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	480 Pcs
<b>Quantity Per Layer (Pallet)</b>	70 Pcs.
<b>Box Length</b>	530 mm
<b>Box Width</b>	230 mm
<b>Box Height</b>	150 mm
<b>Length</b>	420 mm
<b>Width</b>	46 mm
<b>Height</b>	110 mm
<b>Net Weight</b>	0.23 kg
<b>Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%</b>	0.0085 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.025 kg
<b>Tare total</b>	0.0335 kg
<b>Gross Weight</b>	0.26 kg
<b>Cubic metre</b>	0.002125 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>	5705022022690
<b>GTIN-14 Number (Box quantity)</b>	15705028022707
<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.