

42875

# Dish Brush, 290 mm, Medium, White



This Utility Brush with is ideal for detail cleaning of machinery and equipment.

# Technical Data

<b>Item Number</b>	42875
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	24 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 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>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1400 Pcs
<b>Quantity Per Layer (Pallet)</b>	200 Pcs.
<b>Box Length</b>	320 mm
<b>Box Width</b>	235 mm
<b>Box Height</b>	160 mm
<b>Product Length/Depth</b>	290 mm
<b>Product Width</b>	25 mm
<b>Product Height</b>	65 mm
<b>Net Weight</b>	0.04 kg
<b>Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%</b>	0.0037 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.01 kg
<b>Tare total</b>	0.0137 kg
<b>Gross Weight</b>	0.05 kg
<b>Cubic metre</b>	0.000471 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>	5705020428753
<b>GTIN-14 Number (Box quantity)</b>	15705020428750
<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.