

45892

# Hand Brush, 330 mm, Medium, Green



Remove flour and fine particles from conveyor belts, food preparation surfaces, tables and equipment with this Hand Brush. Suitable for use with the Vikan Dustpan 5660x.

# Technical Data

<b>Item Number</b>	45892
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	50 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>Design Registration No.</b>	EU 002175075-1-2, GB 90021750750001-0002
<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1440 Pcs
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length</b>	385 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	140 mm
<b>Length</b>	330 mm
<b>Width</b>	35 mm
<b>Height</b>	110 mm
<b>Net Weight</b>	0.17 kg
<b>Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%</b>	0.0056 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0173 kg
<b>Tare total</b>	0.0229 kg
<b>Gross Weight</b>	0.19 kg
<b>Cubic metre</b>	0.001271 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °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>	5705020458927
<b>GTIN-14 Number (Box quantity)</b>	15705020458924
<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.