

38923

Hand Brush XL, 240 mm,  
Very hard, Blue



This multi-purpose brush has very pronounced angled bristles to enable a cleaner to scrub tables, chopping boards, buckets, large bowls and equipment where it is necessary to reach into corners. It is a wider version of item no. 3890.

# Technical Data

|  |                |
|--|----------------|
| <b>Item Number</b>   | 38923          |
| <b>Visible bristle length</b>  | 33 mm          |
| <b>Material</b>  | Polypropylene  |
| <b>Suitable for Food Contact (EU 1935/2004), DoC <sup>1</sup></b>                      | Yes            |
| <b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b> | Yes            |
| <b>FDA compliant raw material (CFR 21)</b>   | Yes            |
| <b>Use of Phthalates (e.g. Bisphenol A)</b>  | No             |
| <b>Is Halal compliant</b>  | Yes            |
| <b>Box Quantity</b>  | 10 Pcs.        |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 880 Pcs        |
| <b>Box Length</b>  | 310 mm         |
| <b>Box Width</b>   | 280 mm         |
| <b>Box Height</b>  | 170 mm         |
| <b>Length</b>  | 240 mm         |
| <b>Width</b>   | 110 mm         |
| <b>Height</b>  | 60 mm          |
| <b>Gross Weight</b>  | 0,31 kg        |
| <b>Net Weight</b>  | 0,25 kg        |
| <b>Cubik metre</b>   | 0,001872 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</b>  | -20 °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>  | 5705020389238  |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020389235 |
| <b>Commodity Code</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