

45891

# Hand Brush, 330 mm, Medium, Pink



This is a dusting brush with a smooth ergonomically designed handle. The medium strength bristles remove moist or medium sized particles, e.g. sugar, chocolate, pastry, vegetable peelings. It is also used as a dustpan brush on floors.

# Technical Data

|  |                |
|--|----------------|
| <b>Item Number</b>   | 45891          |
| <b>Visible bristle length</b>  | 50 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>  | 15 Pcs.        |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 1560 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>Gross Weight</b>  | 0,18 kg        |
| <b>Net Weight</b>  | 0,17 kg        |
| <b>Cubik 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</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>  | 5705020458910  |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020458917 |
| <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.