

70355

# Meat Mincer Brush, Ø135 mm, Medium, White



The bristles on this brush are medium strength and make it useful to clean areas like small tanks and containers. Used in the ingredients blending industry for the mixers. It also fits perfectly into a meat mincer barrels. It can be used with any Vikan handle.

# Technical Data

<b>Item Number</b>	70355
<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>	8 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	384 Pcs
<b>Box Length</b>	415 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	210 mm
<b>Product Diameter</b>	135 mm
<b>Length</b>	130 mm
<b>Width</b>	130 mm
<b>Height</b>	115 mm
<b>Gross Weight</b>	0,36 kg
<b>Net Weight</b>	0,33 kg
<b>Cubik metre</b>	0,001944 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °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>	5705020070358
<b>GTIN-14 Number (Box quantity)</b>	15705020070355
<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.