Item number: 45879

## Hand Brush, Soft, Black





Hand brush with soft bristles is ideal for sweeping fine particles such as flour from conveyor belts, food preparation surfaces, tables and equipment. Suitable for use with 5660 dustpan.

## **Technical data**

| EAN Number   | 5705020458798                                |
|--|--|
| DUN Number   | 15705020458795                               |
| Commodity Code   | 96039099                                     |
| FDA compliant raw material (21)  | Yes  |
| Glass & Fork (EU 1935/2004), Declaration of Compliance, Regulation (EU) No 10/2011 | Yes  |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice    | Yes  |
| Use of Phthalates & Bisphenol A  | No   |
| Material   | Polypropylene, Polyester, Stainless<br>Steel |
| Filament Description   | Soft   |
| Visible Filament Length  | 48 mm  |
| Box Quantity   | 15 Pcs.                                      |
| Quantity per Pallet (80 x 120 x 200 cm)  | 1560 Pcs.                                    |
| Colour   | Black  |
| Height   | 110 mm                                       |
| Length   | 330 mm                                       |
| Width  | 35 mm  |
| Box Length   | 380 mm                                       |
| Box Height   | 135 mm                                       |
| Box Width  | 295 mm                                       |
| Gross Weight   | 0.181 kg.                                    |
| Net Weight   | 0.162 kg                                     |
| Country of origin  | Denmark                                      |
| Max cleaning temperature (Autoclave)   | 121 °Celsius                                 |
| Max. cleaning temperature (Dishwasher)   | 93 °Celsius                                  |
| Max. usage temperature (for food contact)  | 80 °Celsius                                  |
| Min. usage temperature   | -20 °Celsius                                 |
| Min. pH-value in usage concentration   | 2  |
| Max. pH-value in Usage Concentration   | 10.5   |
|  |  |

New equipment should be cleaned, disinfected and sterilised, 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.