

35876

# Hand Brush M, 165 mm, Medium, Yellow



Easily scrub clean food preparation surfaces, chopping boards and food containers with this small general purpose Hand Brush.

# Technical Data

Item Number	35876
Bristle stiffness	Medium
Visible bristle length	20 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002533729-1-5, GB 90025337290001-5
Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	3200 Pcs
Quantity Per Layer (Pallet)	240 Pcs.
Box Length	290 mm
Box Width	195 mm
Box Height	175 mm
Length	165 mm
Width	50 mm
Height	45 mm
Net Weight	0.111 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0027 kg
Weight cardboard (Recycling symbol "20" PAP)	0.00395 kg
Tare total	0.00665 kg
Gross Weight	0.12 kg
Cubic metre	0.000371 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	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>	5705020358760
<b>GTIN-14 Number (Box quantity)</b>	15705020358767
<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.