38924

Hand Brush XL, 240 mm, Very hard, Red

Effectively scrub and clean tables, conveyor belts, chopping boards, buckets, large bowls, and equipment with hard-to-reach corners, all with this hard multi-purpose Hand Brush, featuring angled bristles for efficient all-round cleaning.

Technical Data

Item Number	38924
Bristle stiffness	Very hard
Visible bristle length	33 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials[1]	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21[1]	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
Phthalates and bisphenol A intentionally added	No
Design Registration No.	EU 002533729-1-5, GB 90025337290001-5
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	880 Pcs
Quantity Per Layer (Pallet)	90 Pcs.
Box Length	310 mm
Box Width	280 mm
Box Height	170 mm
Length	240 mm
Width	110 mm
Height	60 mm
Net Weight	0.25 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0044 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0556 kg
Tare total	0.06 kg
Gross Weight	0.31 kg
Cubic metre	0.001584 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[3]	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Gtin-13 Number	5705020389245
GTIN-14 Number (Box quantity)	15705020389242
Customs Tariff No.	96039099
Country of origin	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.