Pastry Brush, 30 mm, Soft, Blue





The very thin and soft bristles facilitate ease of applying eg. marinade, egg and icing etc.

Alternatively the brush can be used for detail cleaning.

Technical Data

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Visible bristle length	45 mm
Material	Polypropylene Polyester Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	4320 Pcs.
Quantity Per Layer (Pallet)	180 Pcs.
Box Length	240 mm
Box Width	150 mm
Box Height	75 mm
Length/Depth	195 mm
Width	30 mm
Height	14,5 mm
Net Weight	0,031 kg
Weight bag	0,0017 kg
Weight cardboard	0,0083 kg
Tare total	0,01 kg
Gross Weight	0,04 kg
Cubik metre	8,5E-05 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	80 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
GTIN-13 Number	5705022015814
GTIN-14 Number (Box quantity)	15705028015822

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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.

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