## Detail Brush, 205 mm, Very hard, Red





Effectively clean around gaskets, rubber strips and joints on machinery, and conveyor belts with this compact Detail Brush.

## **Technical Data**

Visible bristle length  Material  Complies with (EC) 1935/2004 on food contact materials¹  Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Complies with UK 2019 No. 704 on food contact materials	Polypropylene Polyester Stainless Steel (AISI 304)  Yes  Yes  Yes  Yes  Yes
Complies with (EC) 1935/2004 on food contact materials¹  Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)	Polyester Stainless Steel (AISI 304)  Yes  Yes  Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)	Yes Yes Yes
Manufacturing Practice  FDA compliant raw material (CFR 21)	Yes Yes
	Yes
Complies with UK 2019 No. 704 on food contact materials	
·	Yes
Meets the REACH Regulation (EC) No. 1907/2006	
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)	5760 Pcs.
Quantity Per Layer (Pallet)	180 Pcs.
Box Length	240 mm
Box Width	150 mm
Box Height	75 mm
Length/Depth	205 mm
Width	20 mm
Height	40 mm
Net Weight	0,03 kg
Weight bag	0,0017 kg
Weight cardboard	0,0083 kg
Tare total	0,01 kg
Gross Weight	0,04 kg
Cubik metre	0,000164 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 <sup>3</sup>	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
GTIN-13 Number	5705020440144
GTIN-14 Number (Box quantity)	15705020440141

02/02/2021 2/3

Customs Tariff No. 96039091

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.

02/02/2021 3/3