47535

Scrubbing Brush - heat resistant filaments, 150 mm, Very hard, White





Easily clean grills and hot surfaces with this highly effective Scrubbing Brush.

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## **Technical Data**

| Item Number  | 47535   |
|--|---|
| Visible bristle length<br>Material   | 20 mm   |
|  | Polypropylene<br>Polyester<br>Stainless Steel (AISI<br>304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>                | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good<br>Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)  | Yes   |
| Complies with UK 2019 No. 704 on food contact materials                            | 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   | 5 Pcs.  |
| Quantity per Pallet (80 x 120 x 200 cm)  | 1540 Pcs  |
| Quantity Per Layer (Pallet)  | 55 Pcs.   |
| Box Length   | 400 mm  |
| Box Width  | 170 mm  |
| Box Height   | 85 mm   |
| Length   | 150 mm  |
| Width  | 65 mm   |
| Height   | 55 mm   |
| Net Weight   | 0,16 kg   |
| Weight bag   | 0,0044 kg   |
| Weight cardboard   | 0,0234 kg   |
| Tare total   | 0,0278 kg   |
| Gross Weight   | 0,19 kg   |
| Cubik metre  | 0,000536 M3   |
| Recommended sterilisation temperature (Autoclave)                                  | 121 °C  |
| Max. cleaning temperature (Dishwasher)   | 93 °C   |
| Max usage temperature (food contact)   | 100 °C  |
| Max usage temperature (non food contact)   | 180 °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   | 5705020047534   |
| GTIN-14 Number (Box quantity)  | 15705020047531  |
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| 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.