

41972

## Ultra-Slim Cleaning Brush with Long Handle, 600 mm, Medium, Green



Clean where other brushes cannot reach with this ultra-slim 15 mm wide brush with a scraping edge for tackling stubborn debris. Features an easy-grip slim handle and a specially designed head with extra-stiff first bristles that help clean all the way to the end of narrow spaces. The brush block is made using food contact compliant polypropylene offcuts from other Vikan products.

# Technical Data

<b>Item Number</b>	41972
<b>Visible bristle length</b>	40 mm
<b>Material</b>	Regenerated Polypropylene Polyester Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	1400 Pcs
<b>Quantity Per Layer (Pallet)</b>	70 Pcs.
<b>Box Length</b>	660 mm
<b>Box Width</b>	170 mm
<b>Box Height</b>	80 mm
<b>Length</b>	600 mm
<b>Width</b>	15 mm
<b>Height</b>	60 mm
<b>Net Weight</b>	0,14 kg
<b>Weight bag</b>	0,0147 kg
<b>Weight cardboard</b>	0,0253 kg
<b>Tare total</b>	0,04 kg
<b>Gross Weight</b>	0,18 kg
<b>Cubik metre</b>	0,00054 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	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>	5705022023291
<b>GTIN-14 Number (Box quantity)</b>	15705028023308
<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.