# Hand Brush M, 165 mm, Medium, Red

Easily scrub clean food preparation surfaces, chopping boards and food containers with this small general purpose Hand Brush.

# Technical Data

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| **Item Number** | 35874 |
| **Visible bristle length** | 20 mm |
| **Material** | Polypropylene<br>Polyester<br>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 |
| **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 |
| **Design Registration No.** | EU 002533729-1-5 |
| **Box Quantity** | 20 Pcs. |
| **Quantity per Pallet (80 x 120 x 200 cm)** | 3200 Pcs |
| **Quantity Per Layer (Pallet)** | 240 Pcs. |
| **Box Length** | 290 mm |
| **Box Width** | 195 mm |
| **Box Height** | 175 mm |
| **Length** | 165 mm |
| **Width** | 50 mm |
| **Height** | 45 mm |
| **Net Weight** | 0,111 kg |
| **Weight bag** | 0,0027 kg |
| **Weight cardboard** | 0,00395 kg |
| **Tare total** | 0,00665 kg |
| **Gross Weight** | 0,12 kg |
| **Cubik metre** | 0,000371 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 |
| **Min. pH-value in usage concentration** | 2 pH |
| **Max. pH-value in Usage Concentration** | 10,5 pH |
| **Gtin-13 Number** | 5705020358746 |

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| **GTIN-14 Number (Box quantity)** | 15705020358743 |
| **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.