## Washing Brush w/short Handle, 270 mm, Hard, Green

## Technical Data

| Item Number | 41922 |
| :---: | :---: |
| Visible bristle length | 36 mm |
| Material | Polypropylene <br> Polyester <br> Stainless Steel (AISI <br> 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. | $\begin{aligned} & \text { EU 002025700-0001-3, } \\ & \text { GB 20257000001-3 } \end{aligned}$ |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet ( $80 \times 120 \times 200 \mathrm{~cm}$ ) | 1040 Pcs |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length | 380 mm |
| Box Width | 285 mm |
| Box Height | 135 mm |
| Length | 270 mm |
| Width | 70 mm |
| Height | 85 mm |
| Net Weight | 0.21 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.0056 kg |
| Weight cardboard | 0.065 kg |
| Tare total | 0.0706 kg |
| Gross Weight | 0.28 kg |
| Cubik metre | 0.001607 M 3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (food contact) | $80{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Min. usage temperature ${ }^{3}$ | $-20{ }^{\circ} \mathrm{C}$ |
| Max. drying temperature | $100{ }^{\circ} \mathrm{C}$ |
| Min. pH-value in usage concentration | 2 pH |


| Max. pH-value in Usage Concentration | 10.5 pH |
| :--- | ---: |
| Gtin-13 Number | 5705020419225 |
| GTIN-14 Number (Box quantity) | 15705020419222 |
| 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
2. Do not store the product below $0^{\circ}$ Celsius.
