

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

Item Number	41972
Visible bristle length	40 mm
Material	Regenerated Polypropylene Polyester Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	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 008554125-0004, UK 6139374
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	1400 Pcs
Quantity Per Layer (Pallet)	70 Pcs.
Length	600 mm
Width	15 mm
Height	60 mm
Net Weight	0.14 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0147 kg
Weight cardboard	0.0253 kg
Tare total	0.04 kg
Gross Weight	0.18 kg
Cubik metre	0.00054 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 <sup>3</sup>	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Gtin-13 Number	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.