

30882

# Utility Brush, 260 mm, Medium, Green



This ergonomic, lightweight Utility brush is designed to raise the user's hand from the cleaning surface, reducing the risk of injury. Ideal for cleaning small surface areas, such as tables, pans and cutting boards.

# Technical Data

<b>Item Number</b>	30882
<b>Visible bristle length</b>	22 mm
<b>Material</b>	Polyester Polypropylene Stainless Steel (AISI 304)
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	No
<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>California Proposition 65 Compliant</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Design Registration No.</b>	EU 003076538-0001, GB 90030765380001
<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	2080 Pcs
<b>Quantity Per Layer (Pallet)</b>	160 Pcs.
<b>Length</b>	260 mm
<b>Width</b>	40 mm
<b>Height</b>	70 mm
<b>Net Weight</b>	0.09 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0078 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.013 kg
<b>Tare total</b>	0.0208 kg
<b>Gross Weight</b>	0.11 kg
<b>Cubik metre</b>	0.000728 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>	5705022000759
<b>GTIN-14 Number (Box quantity)</b>	15705028000767
<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.