30885

Utility Brush, 260 mm, Medium, White







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**

Item Number	30885
Visible bristle length	22 mm
Material	Polyester Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "7", Miscellaneous Plastics	No
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
California Proposition 65 Compliant	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 003076538-0001, GB 90030765380001
Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	2080 Pcs
Quantity Per Layer (Pallet)	160 Pcs.
Length	260 mm
Width	40 mm
Height	70 mm
Net Weight	0.09 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.0078 kg
Weight cardboard (Recycling symbol "20" PAP)	0.013 kg
Tare total	0.0208 kg
Gross Weight	0.11 kg
Cubik metre	0.000728 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	3° 08
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	5705022000810
GTIN-14 Number (Box quantity)	15705028000828
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.