

41866

# Washing Brush w/long handle, 415 mm, Hard, Yellow



The long handle on this brush allows the operator to reach into parts of equipment that are hard to access. The angled hard bristle works well for scrubbing at a distance, e.g. cleaning machines, deep buckets, containers and tubs or anywhere that may require longer reach.

# Technical Data

|   |   |
|---|---|
| Item Number   | 41866   |
| Visible bristle length  | 36 mm   |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel |
| Suitable for Food Contact (EU 1935/2004), DoC <sup>1</sup>                      | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)   | Yes   |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| Use of Phthalates (e.g. Bisphenol A)  | No  |
| Is Halal compliant  | Yes   |
| Box Quantity  | 10 Pcs.                                       |
| Quantity per Pallet (80 x 120 x 200 cm)   | 700 Pcs                                       |
| Quantity Per Layer (Pallet)   | 70 Pcs.                                       |
| Box Length  | 435 mm  |
| Box Width   | 205 mm  |
| Box Height  | 180 mm  |
| Length  | 415 mm  |
| Width   | 71 mm   |
| Height  | 75 mm   |
| Gross Weight  | 0,274 kg                                      |
| Net Weight  | 0,24 kg                                       |
| Cubik metre   | 0,0022 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  | -20 °C  |
| Min. pH-value in usage concentration  | 2 pH  |
| Max. pH-value in Usage Concentration  | 10,5 pH                                       |
| Gtin-13 Number  | 5705020418662                                 |
| GTIN-14 Number (Box quantity)   | 15705020418669                                |
| Commodity Code  | 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