38853

Round Hand Scrub, 4.3", Stiff, Blue





Effectively scrub and clean conveyor belts, food containers and more with this sturdy Round Hand Scrub, featuring an ergonomic design that lets you apply more pressure to the brush during use.

Technical Data

| Item Number | 38853 |
|--|--|
| Visible bristle length | 1.7 " |
| Material | Polypropylene |
| | Polyester Stainless Steel (AISI |
| | 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 |
| California Proposition 65 Compliant | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Design Registration No. | EU 002533729-1-5, GB 90025337290001-5 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 1200 Pcs. |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Product diameter | 4.3 " |
| Length | 4.3 " |
| Width | 4.3 " |
| Height | 4.3 " |
| Net Weight | 0.5291 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.01 lbs |
| Tare Cardboard | 0.02 lbs |
| Tare Total | 0.03 lbs |
| Gross Weight | 0.5626 lbs |
| Cubic Feet | 0.047 ft3 |
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher) | 199.4 °F |
| Max usage temperature (food contact) | 176 °F |
| Max usage temperature (non food contact) | 212 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 212 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| | |

| GTIN-13 Number | 5705020388538 |
|-------------------------------|----------------|
| GTIN-14 Number (Box quantity) | 15705020388535 |
| Customs Tariff No. | 96039099 |
| Country of Origin | Denmark |

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.