

38923

# Hand Brush XL, 9.4", Extra stiff, Blue



Effectively scrub and clean tables, conveyor belts, chopping boards, buckets, large bowls, and equipment with hard-to-reach corners, all with this hard multi-purpose Hand Brush, featuring angled bristles for efficient all-round cleaning.

# Technical Data

<b>Item Number</b>	38923
<b>Visible bristle length</b>	1.3 "
<b>Material</b>	Polypropylene Polyester Stainless Steel (AISI 304)
<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 002533729-1-5, GB 90025337290001-5
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	880 Pcs.
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Length</b>	9.4 "
<b>Width</b>	4.3 "
<b>Height</b>	2.4 "
<b>Net Weight</b>	0.5511 lbs
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.01 lbs
<b>Tare Cardboard</b>	0.12 lbs
<b>Tare Total</b>	0.13 lbs
<b>Gross Weight</b>	0.6834 lbs
<b>Cubic Feet</b>	0.056 ft <sup>3</sup>
<b>Recommended sterilisation temperature (Autoclave)</b>	249.8 °F
<b>Max. cleaning temperature (Dishwasher)</b>	199.4 °F
<b>Max usage temperature (food contact)</b>	176 °F
<b>Max usage temperature (non food contact)</b>	212 °F
<b>Min. usage temperature</b>	-4 °F
<b>Max. drying temperature</b>	212 °F
<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>	5705020389238

<b>GTIN-14 Number (Box quantity)</b>	15705020389235
<b>Customs Tariff No.</b>	96039099
<b>Country of Origin</b>	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.