Hand Brush S / Nailbrush, 5.1", Stiff, Orange





The large dimensions of this nailbrush facilitates quick effective nail and hand cleaning. The bristles are stiff enough to be effective but fine enough to reach under the nail area without causing damage to the skin. The hole in the base allows you to link a stainless steel cable to the wall or sink. Is also ideal for cleaning work benches and cutting boards.

Technical Data

| Item Number | 64407 |
|---|---|
| Visible bristle length | 0.7 " |
| 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 |
| 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 | 25 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 4000 Pcs. |
| Quantity Per Layer (Pallet) | 400 Pcs. |
| Length | 5.1 " |
| Width | 2 " |
| Height | 1.6 " |
| Net Weight | 0.2227 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.01 lbs |
| Tare Cardboard | 0.01 lbs |
| Tare Total | 0.02 lbs |
| Gross Weight | 0.2405 lbs |
| Cubic Feet | 0.0092 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 | 5705020644078 |
| GTIN-14 Number (Box quantity) | 15705020644075 |
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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.