

70377

Tank Brush, 8.1", Stiff, Orange



Clean tanks, vats and drain gulleys with this Tank Brush, which can be used with any Vikan handle.

Technical Data

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| Item Number | 70377 |
| Bristle stiffness | Stiff |
| Visible bristle length | 1.6 " |
| Connection | Threaded |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulationl CFR 21¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS, Phthalates and BPA intentionally added | No |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 480 Pcs. |
| Quantity Per Layer (Pallet) | 60 Pcs. |
| Box Length/Depth | 21.5 " |
| Box Width | 10.8 " |
| Box Height | 8.7 " |
| Product Length/Depth | 8.1 " |
| Product Width | 5.1 " |
| Product Height | 3.9 " |
| Net Weight | 1.0362 lbs |
| Weight bag (Recycling Symbol "4") LDPE | 0.02 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.05 lbs |
| Total Tare Weight | 0.07 lbs |
| Gross Weight | 1.1019 lbs |
| Cubic Feet | 0.0942 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 |

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|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020703775 |
| GTIN-14 Number (Box quantity) | 15705020703772 |
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| 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.

3. Do not store the product below 32 °Fahrenheit.