

45876

# Hand Brush, 13", Soft, Yellow



Remove flour and fine particles from conveyor belts, food preparation surfaces, tables and equipment with this Hand Brush. Suitable for use with the Vikan Dustpan 5660x.

# Technical Data

<b>Item Number</b>	45876
<b>Bristle stiffness</b>	Soft
<b>Visible bristle length</b>	2 "
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation I CFR 21<sup>1</sup></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>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	EU 002175075-1-2, GB 90021750750001-0002
<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	1440 Pcs.
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length/Depth</b>	15.4 "
<b>Box Width</b>	11.6 "
<b>Box Height</b>	5.5 "
<b>Product Length/Depth</b>	13 "
<b>Product Width</b>	1.4 "
<b>Product Height</b>	4.3 "
<b>Net Weight</b>	0.3748 lbs
<b>Weight bag (Recycling Symbol "4") LDPE</b>	0.01 lbs
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.04 lbs
<b>Total Tare Weight</b>	0.05 lbs
<b>Gross Weight</b>	0.4253 lbs
<b>Cubic Feet</b>	0.0449 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>	212 °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>	5705020458767
<b>GTIN-14 Number (Box quantity)</b>	15705020458764
<b>Customs Tariff Number</b>	96039099
<b>Country of Origin ISO Code</b>	DK
<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.