

38907

# Hand Brush L, 7.9", Stiff, Orange



Use this multipurpose Hand Brush to effectively clean tables, conveyor belts, chopping boards, buckets, large bowls and equipment with hard-to-reach corners and crevices.

# Technical Data

Item Number	38907
Bristle stiffness	Stiff
Visible bristle length	1.4 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	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
Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1560 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length	15 "
Box Width	11.4 "
Box Height	5.3 "
Length	7.9 "
Width	2.8 "
Height	2.4 "
Net Weight	0.485 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Tare Total	0.04 lbs
Gross Weight	0.5269 lbs
Cubic Feet	0.0297 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

<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>	5705020389078
<b>GTIN-14 Number (Box quantity)</b>	15705020389075
<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.