

41852

Narrow Cleaning Brush with Long Handle, 420 mm, Hard, Green



Easily clean small spaces with this 46 mm wide narrow-headed brush. The bristles are angled to facilitate easy cleaning of corners, the grip is designed for extra stability and the entire brush is color-coded to support HACCP principles.

Technical Data

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| Item Number | 41852 |
| Visible bristle length | 36 mm |
| Material | Polypropylene Polyester Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials¹ | 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 008554125-0003, UK 6139373 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 480 Pcs. |
| Quantity Per Layer (Pallet) | 70 Pcs. |
| Box Length | 530 mm |
| Box Width | 230 mm |
| Box Height | 150 mm |
| Length/Depth | 420 mm |
| Width | 46 mm |
| Height | 110 mm |
| Net Weight | 0.23 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0085 kg |
| Weight cardboard | 0.025 kg |
| Tare total | 0.0335 kg |
| Gross Weight | 0.26 kg |
| Cubik metre | 0.002125 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max. usage temperature (for food contact) | 80 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |

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|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705022022591 |
| GTIN-14 Number (Box quantity) | 15705028022608 |
| Customs Tariff No. | 96039099 |
| Country of origin | DK |

New equipment should be cleaned, disinfected, sterilised 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 0° Celsius.