

38853

Round Hand Scrub, 110 mm, Hard, Blue



Effectively scrub and clean conveyor belts, food containers and more with this sturdy Round Hand Scrub, featuring an ergonomic design that lets you apply more pressure to the brush during use.

Technical Data

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|---------------------------------------------------------------------------------|----------------------------------------------------------|
| Item Number | 38853 |
| Visible bristle length | 44 mm |
| 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 |
| California Proposition 65 Compliant | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Design Registration No. | EU 002533729-1-5 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 1200 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Product Diameter | 110 mm |
| Length | 110 mm |
| Width | 110 mm |
| Height | 110 mm |
| Net Weight | 0.24 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0063 kg |
| Weight cardboard | 0.0089 kg |
| Tare total | 0.0152 kg |
| Gross Weight | 0.26 kg |
| Cubik metre | 0.001331 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 80 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature ³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

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| Gtin-13 Number | 5705020388538 |
| GTIN-14 Number (Box quantity) | 15705020388535 |
| Customs Tariff No. | 96039099 |
| Country of origin | Denmark |

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.