

Powder Brush

300 mm, Soft, Green



Item Number: 45822



This Powder Brush is designed for sweeping fine particles such as flour from conveyor belts and food preparation surfaces.

General Information

| | |
|-------------------|---|
| Colour | Green |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code | 47131605 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|--------|
| Product Length/Depth | 300 mm |
| Product Width | 31 mm |
| Product Height | 78 mm |
| Net Weight | 0.3 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 1000 Pcs. |
| Quantity Per Layer (Pallet) | 100 Pcs. |
| Box Length/Depth | 325 mm |
| Box Width | 240 mm |
| Box Height | 160 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0056 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.02 kg |
| Total Tare Weight | 0.0256 kg |
| Gross Weight | 0.33 kg |
| Cubic metre | 0.000725 M3 |
| GTIN-13 Number | 5705020458224 |
| GTIN-14 Number (Box quantity) | 15705020458221 |
| Customs Tariff Number | 96039099 |

Compliance & Standard Details

Item Number: 45822

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|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added | No |

Technical Data

| | |
|------------------------|--------|
| Bristle stiffness | Soft |
| Visible bristle length | 40 mm |
| Pallet Height | 179 cm |

Usage Limits

| | |
|---|---------|
| 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 |

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.