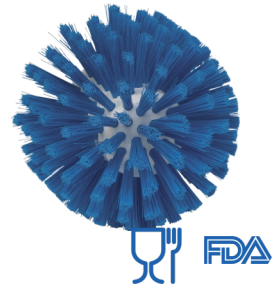


# Meat Mincer Brush

130 mm, Medium, Blue



Item Number: 70353

Designed for cleaning tanks and containers, this Meat Mincer brush can also clean feeder pipes and tubes in food production equipment. Can be used with any Vikan handle.

## General Information

|                   |                                                             |
|-------------------|-------------------------------------------------------------|
| Bristle stiffness | Medium                                                      |
| Connection        | Euro Threaded                                               |
| Colour            | Blue                                                        |
| Material          | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code       | 47131605                                                    |
| Country of Origin | Denmark                                                     |

## Product Dimensions

|                        |         |
|------------------------|---------|
| Visible bristle length | 33 mm   |
| Product Diameter       | 135 mm  |
| Product Length/Depth   | 130 mm  |
| Product Width          | 130 mm  |
| Product Height         | 115 mm  |
| Net Weight             | 0.32 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 8 Pcs.         |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 384 Pcs.       |
| Quantity Per Layer (Pallet)                              | 48 Pcs.        |
| Box Length/Depth                                         | 415 mm         |
| Box Width                                                | 295 mm         |
| Box Height                                               | 210 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.0063 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0232 kg      |
| Total Tare Weight                                        | 0.0295 kg      |
| Gross Weight                                             | 0.35 kg        |
| Cubic metre                                              | 0.001944 M3    |
| GTIN-13 Number                                           | 5705020703539  |
| GTIN-14 Number (Box quantity)                            | 15705020703536 |

## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 Regulation CFR 21 <sup>1</sup>                        | 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  |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °C  |
| Max usage temperature (food contact)              | 80 °C   |
| Max usage temperature (non food contact)          | 100 °C  |
| Min. usage temperature <sup>3</sup>               | -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.

3. Do not store the product below 0° Celsius.