

# Toaster Brush, 2 pcs.

395 mm, Medium, Red



Item Number: 30024

Easily remove crumbs from toasters with this professional-grade Toaster Brush.

## General Information

<b>Bristle stiffness</b>	Medium
<b>Colour</b>	Red
<b>Material</b>	Polypropylene, Polyphenylene Sulfide (PPS), Stainless Steel (AISI 304)
<b>Country of Origin</b>	Sweden

## Product Dimensions

<b>Visible bristle length</b>	46 mm
<b>Product Length/Depth</b>	395 mm
<b>Product Width</b>	52 mm
<b>Product Height</b>	47 mm
<b>Net Weight</b>	0.11 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	25 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	0 Pcs.
<b>Quantity Per Layer (Pallet)</b>	150 Pcs.
<b>Box Length/Depth</b>	445 mm
<b>Box Width</b>	330 mm
<b>Box Height</b>	100 mm
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.0108 kg
<b>Total Tare Weight</b>	0.0108 kg
<b>Gross Weight</b>	0.12 kg
<b>Cubic metre</b>	0.000965 M3
<b>GTIN-13 Number</b>	5705020300240
<b>GTIN-14 Number (Box quantity)</b>	15705020300247
<b>Customs Tariff Number</b>	96039099

## Compliance & Standard Details

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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)	100 °C
Max usage temperature (non food contact)	180 °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

## Sustainability Details

Product Recycling Symbol "7", Miscellaneous Plastics	No
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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.