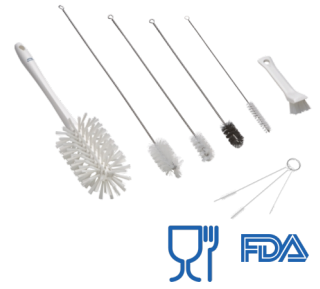


Brush Kit f/Softice Machines

White



Item Number: 53575

Specially designed for traditional sundae machines, this Brush Kit features an assortment of brushes in various diameters for the effective cleaning of hard-to-reach areas.

General Information

| | |
|-------------------|--|
| Colour | White |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L), Stainless Steel (AISI 304C) |
| UNSPSC Code | 27113002 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|---------|
| Product Length/Depth | 490 mm |
| Product Width | 105 mm |
| Product Height | 105 mm |
| Net Weight | 0.31 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 5 Pcs. |
| Quantity Per Layer (Pallet) | 20 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 200 Pcs. |
| Box Length/Depth | 530 mm |
| Box Width | 230 mm |
| Box Height | 150 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0138 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.025 kg |
| Total Tare Weight | 0.0388 kg |
| Gross Weight | 0.35 kg |
| Cubic metre | 0.005402 M3 |
| GTIN-13 Number | 5705020535758 |
| GTIN-14 Number (Box quantity) | 15705020535755 |
| Customs Tariff Number | 96039099 |

Compliance & Standard Details

Item Number: 53575

| | |
|---|-----|
| 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 Halal and Kosher | Yes |
| PFAS intentionally added | No |

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.

