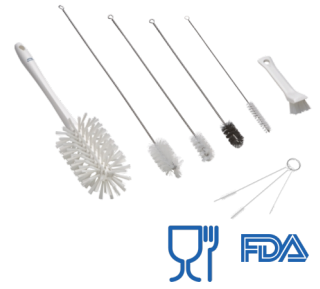


Brush Kit f/Softice Machines

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.

