

30885

# Utility Brush, 10.2", Medium, White



This ergonomic, lightweight Utility brush is designed to raise the user's hand from the cleaning surface, reducing the risk of injury. Ideal for cleaning small surface areas, such as tables, pans and cutting boards.

# Technical Data

Item Number	30885
Visible bristle length	0.9 "
Material	Polyester Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "7", Miscellaneous Plastics	No
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA-compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
California Proposition 65 Compliant	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 003076538-0001, GB 90030765380001
Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	2080 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Length	10.2 "
Width	1.6 "
Height	2.8 "
Net Weight	0.1984 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Tare Total	0.05 lbs
Gross Weight	0.2443 lbs
Cubic Feet	0.0257 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

<b>GTIN-13 Number</b>	5705022000810
<b>GTIN-14 Number (Box quantity)</b>	15705028000828
<b>Customs Tariff No.</b>	96039099
<b>Country of Origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.