

5552305

Pastry Brush, 1.2 ", White



The very thin and soft bristles facilitate ease of applying marinade, egg, icing, etc. Alternatively the brush can be used for detail cleaning.

To minimise the risk of bristle loss regularly inspect the brush for loose bristles and replace the brush if any are found.

Technical Data

Item Number	5552305
Visible bristle length	1.8 "
Material	Polypropylene Polyester Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials ¹	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
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	4320 Pcs.
Quantity Per Layer (Pallet)	180 Pcs.
Length	7.7 "
Width	1.2 "
Height	0.6 "
Net Weight	0.0683 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.02 lbs
Tare Total	0.02 lbs
Gross Weight	0.0904 lbs
Cubic Feet	0.003 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	176 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022015852
GTIN-14 Number (Box quantity)	15705028015860
Customs Tariff No.	96039099

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.