

41975

Ultra-Slim Cleaning Brush with Long Handle, 23.6" Medium, White



Clean where other brushes cannot reach with this ultra-slim 15 mm wide brush with a scraping edge for tackling stubborn debris. Features an easy-grip slim handle and a specially designed head with extra-stiff first bristles that help clean all the way to the end of narrow spaces. The brush block is made using food contact compliant polypropylene offcuts from other Vikan products.

Technical Data

Item Number	41975
Visible bristle length	1.6 "
Material	Regenerated 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
Design Registration No.	EU 008554125-0004, UK 6139374
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1400 Pcs.
Quantity Per Layer (Pallet)	70 Pcs.
Length	23.6 "
Width	0.6 "
Height	2.4 "
Net Weight	0.3086 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.03 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.06 lbs
Tare Total	0.09 lbs
Gross Weight	0.3968 lbs
Cubic Feet	0.0191 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
GTIN-13 Number	5705022023352

GTIN-14 Number (Box quantity)	15705028023360
Customs Tariff No.	96039099
Country of Origin	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.