

Pastry Brush

2.8", Blue



Item Number: 5552703

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.

General Information

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|--------------------------|--|
| Bristle stiffness | Soft |
| Color | Blue |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304) |
| Country of Origin | Denmark |

Product Dimensions

| | |
|-------------------------------|------------|
| Visible bristle length | 1.8 " |
| Product Length/Depth | 7.7 " |
| Product Width | 2.8 " |
| Product Height | 0.6 " |
| Net Weight | 0.1323 lbs |

Packaging & Shipping Details

| | |
|---|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 4800 Pcs. |
| Quantity Per Layer (Pallet) | 240 Pcs. |
| Box Length/Depth | 9.4 " |
| Box Width | 5.9 " |
| Box Height | 3 " |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.01 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.02 lbs |
| Total Tare Weight | 0.02 lbs |
| Gross Weight | 0.1554 lbs |
| Cubic Feet | 0.007 ft3 |
| GTIN-13 Number | 5705022016019 |
| GTIN-14 Number (Box quantity) | 15705028016027 |
| Customs Tariff Number | 96039099 |

Compliance & Standard Details

Item Number: 5552703

| | |
|---|-----|
| 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 |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added | No |

Technical Data

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|--------------------|--------|
| Handle/Grip Length | 4.72 " |
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Usage Limits

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|---|----------|
| 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 |

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.

