



70353

Meat Mincer Brush, 130 mm, Medium, Blue



The bristles on this brush are medium strength and make it useful to clean areas like small tanks and containers. Used in the ingredients blending industry for the mixers. It also fits perfectly into a meat mincer barrels. It can be used with any Vikan handle.

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Technical Data

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Item Number	70353
Visible bristle length	33 mm
Material	Polypropylene Polyester Stainless Steel
Suitable for Food Contact (EU 1935/2004), DoC ¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufactu	Iring Practice Yes
FDA compliant raw material (CFR 21)	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of Phthalates (e.g. Bisphenol A)	No
Is Halal compliant	Yes
Box Quantity	8 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	384 Pcs
Quantity Per Layer (Pallet)	48 Pcs.
Box Length	415 mm
Box Width	295 mm
Box Height	210 mm
Product Diameter	135 mm
Length	130 mm
Width	130 mm
Height	115 mm
Gross Weight	0,35 kg
Net Weight	0,32 kg
Cubik metre	0,0019 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
Gtin-13 Number	5705020703539
GTIN-14 Number (Box quantity)	15705020703536
Commodity Code	96039099
Country of origin	Denmark
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.	

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