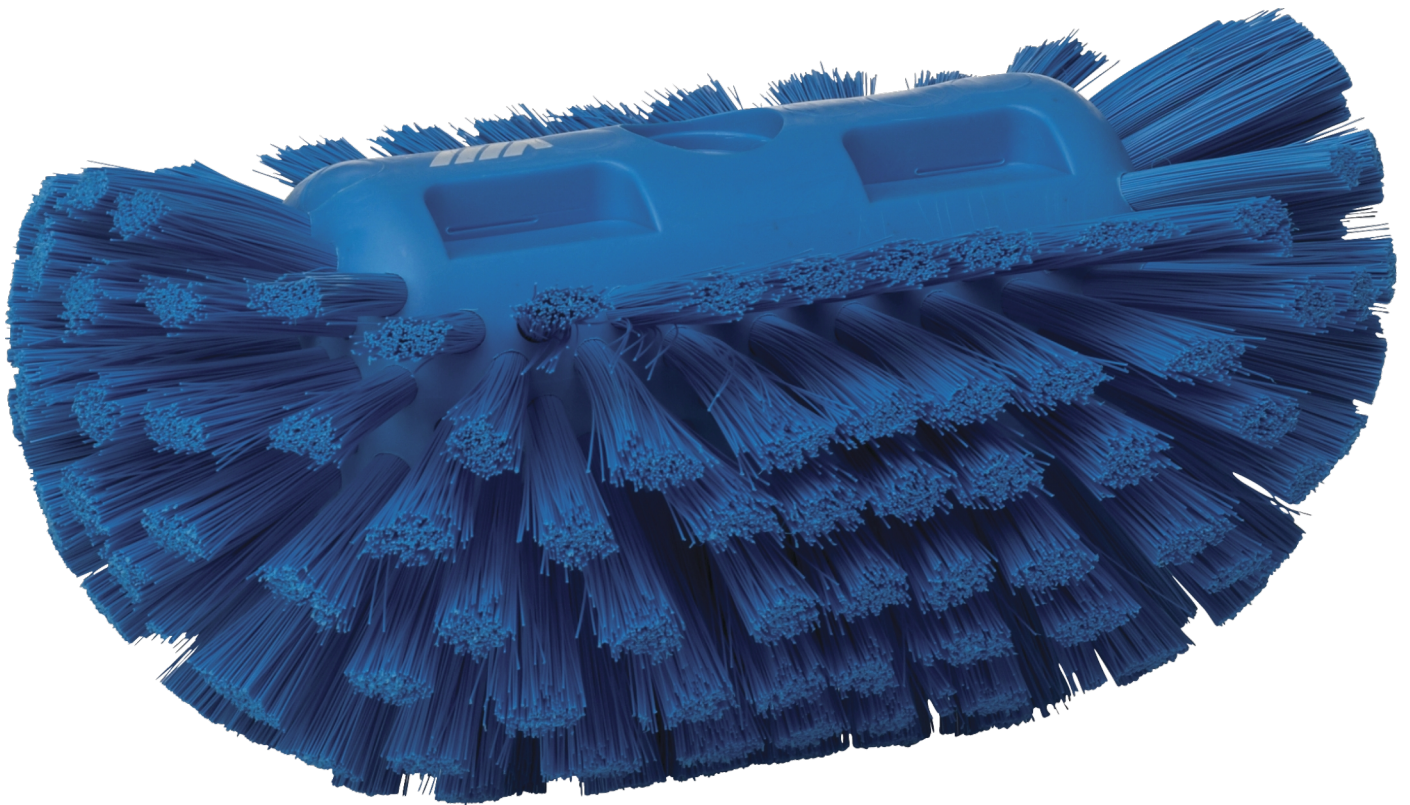


70393

# Tank Brush, 205 mm, Medium, Blue



Clean tanks, vats and drain gulleys with this Tank Brush, which can be used with any Vikan handle. Not as temperature resistant as 7037x

# Technical Data

<b>Item Number</b>	70393
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	40 mm
<b>Connection</b>	Threaded
<b>Material</b>	Polypropylene Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulationl CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	480 Pcs
<b>Quantity Per Layer (Pallet)</b>	60 Pcs.
<b>Box Length</b>	545 mm
<b>Box Width</b>	275 mm
<b>Box Height</b>	220 mm
<b>Product Length/Depth</b>	205 mm
<b>Product Width</b>	130 mm
<b>Product Height</b>	100 mm
<b>Net Weight</b>	0.4 kg
<b>Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%</b>	0.0078 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.036 kg
<b>Tare total</b>	0.0438 kg
<b>Gross Weight</b>	0.44 kg
<b>Cubic metre</b>	0.002665 M3
<b>Max. cleaning temperature (Dishwasher)</b>	85 °C
<b>Max usage temperature (food contact)</b>	40 °C
<b>Max usage temperature (non food contact)</b>	60 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	70 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH

<b>GTIN-13 Number</b>	5705020703935
<b>GTIN-14 Number (Box quantity)</b>	15705020703932
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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.

3. Do not store the product below 0° Celsius.