Meat Mincer Brush

Ø135 mm, Medium, Blue



Item Number: 70353

Designed for cleaning tanks and containers, this Meat Mincer brush can also clean feeder pipes and tubes in food production equipment. Can be used with any Vikan handle.

General Information

Bristle Stiffness	Medium
Connection	Euro Threaded
Colour	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	33 mm
Product Diameter	135 mm
Product Length/Depth	130 mm
Product Width	130 mm
Product Height	115 mm
Net Weight	0.32 kg

Packaging & Shipping Details

Box Quantity	8 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	288 Pcs.
Box Length/Depth	415 mm
Box Width	295 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0063 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0232 kg
Total Tare Weight	0.0295 kg
Gross Weight	0.35 kg
Cubic metre	0.001944 M3
GTIN-13 Number	5705020703539
GTIN-14 Number (Box quantity)	15705020703536
Customs Tariff Number	96039099

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Compliance & Standard Details

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

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature[3]	-20 °C
Max. Drying Temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.