XL Hand Brush

230 mm, Very hard, Blue



Item Number: 38943

A favorite of the meat and dairy industries, our updated XL Hand Brush makes a big impact thanks to its size and stiff bristles. When you need to clean bigger surface areas with hard-to-reach corners or crevices, this large scrub brush may be the tool you need. This sturdy brush is made of a solid 29 mm block. The “butterfly” shape of the block has been designed to give users a better, more ergonomically friendly grip. The brush sits flush against most users’ hands, making it comfortable and easy to hold even while dealing with cleaning chemicals and wet or greasy hands. Like all brushes in our Hygiene range, the Vikan XL Hand Brush is designed to be used in areas where cleanliness and sanitation matter most, making it ideal for the food processing industry. The smooth surface finish, lack of sharp angles, and sloped drainable hanging hole all make it easy to clean and store. Whether you’re cleaning tanks, tables, conveyor belts, or buckets, the XL Hand Brush with Very Stiff Bristles can help you get the job done quickly and effectively.

General Information

Bristle stiffness	Very hard
Colour	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	38 mm
Product Length/Depth	230 mm
Product Width	110 mm
Product Height	68 mm
Net Weight	0.353 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Box Length/Depth	378 mm
Box Width	283 mm
Box Height	166 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.005 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.022 kg
Total Tare Weight	0.027 kg
Gross Weight	0.38 kg
Cubic metre	0.001720 M3
GTIN-13 Number	5705022039711
GTIN-14 Number (Box quantity)	15705028039729

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Customs Tariff Number	96039099

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. Cleaning Temperature (Dishwasher)	93 °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

Design & Patent Registration Details

Design Registration No.	US D29/878021, EU 015037869-0001, GB 6293887

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.
1. See Declaration of Compliance for further details on food contact