

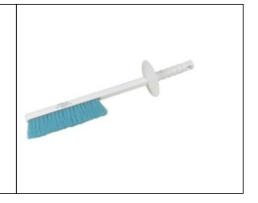
SPECIFICATIONS

ARTICLE

Designation: Brush for meat mincer B1423

<u>Code bobet : 10384 : blue</u>

Selling Unit: Unit



Non-contractual pictures

CHARACTERISTICS

Guarded machine brush

BENEFITS

The Salmon Products ® have been constructed not only to comply with all existing EU regulations and the U.S. Public Health Service Food Code 1993, but they have also been designed to give cleaning managers peace of mind because they are reliable, effective, extremely robust and easily cleaned. They are strong enough to repeatedly endure testing in industrial conditions. Salmon Hygiene Products ® are produced in five colours (sometimes six). Colour coding greatly assists managers of interdepartmental food-type segregation or HACCP systems, which significantly reduces the chance of cross contamination.

STANDARDS

In compliance with the requirements:

- of the EC regulation 1935/2004 of 10/27/2004
- of the Regulation 10/2011/EU relative to plastic material
- of the Convention of "Professional Hygiene Brush". The Convention, and the recommendations of the technical commission have been established in compliance with the permanent document: Brochure n°1227 "Materials in contact

with foodstuffs, cleaning products of these materials" published in the official journal.

DESCRIPTION:

Material Description: Polyester

Dimensions: Length 550 mm

Bristle description: medium crimped

Bristle length: 60 mm

Bristle diameter: 0.46 mm

Temperature: 134 °C

Weight: 0.45 Kg