

Hand Brush, waterfed

13" Stiff, White



Item Number: 70575

Easily tackle any object, including boots and other surfaces, that require direct water spray during cleaning. Features a precision water channel running through the block, effective bristle pattern and 2 different coupling types for extended compatibility. The couplings fits Nito and Gardena/Hozelock systems.

General Information

Bristle stiffness	Stiff
Color	White
Material	Polypropylene, Stainless Steel (AISI 304), Polyester (PBT)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	1 "
Couplings Size	1/2 "
Product Length/Depth	13 "
Product Width	1.9 "
Product Height	3 "
Net Weight	0.5291 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	15.2 "
Box Width	11.6 "
Box Height	5.5 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.06 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.5988 lbs
Cubic Feet	0.042 ft3
GTIN-13 Number	5705022024014
GTIN-14 Number (Box quantity)	15705028024022
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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with Halal and Kosher	Yes

Technical Data

Handle/Grip Length	5.31 "
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Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Max. bars pressure	3 Bar

New equipment should be cleaned, disinfected, sterilized, 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

3. Do not store the product below 32 °Fahrenheit.

