

41863

Washing Brush w/long handle, 415 mm, Hard, Blue



This Washing Brush is ideal for cleaning hard-to-reach surfaces on machines and equipment such as deep buckets, containers and tubs. It has a long handle and angled bristles that enhance cleaning efficacy.

Technical Data

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| Item Number | 41863 |
| Bristle stiffness | Hard |
| Visible bristle length | 36 mm |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| 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 |
| Design Registration No. | EU 002025700-0001-3, GB 20257000001-3 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 700 Pcs |
| Quantity Per Layer (Pallet) | 70 Pcs. |
| Box Length/Depth | 435 mm |
| Box Width | 205 mm |
| Box Height | 180 mm |
| Product Length/Depth | 415 mm |
| Product Width | 71 mm |
| Product Height | 75 mm |
| Net Weight | 0.24 kg |
| Plastic Packaging (Recycling Symbol "4") | 0.0085 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) | 0.0255 kg |
| Total Tare Weight | 0.034 kg |
| Gross Weight | 0.27 kg |
| Cubic metre | 0.00221 M3 |
| 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 |

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|---|----------------|
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020418631 |
| GTIN-14 Number (Box quantity) | 15705020418638 |
| Customs Tariff Number | 96039099 |
| UNSPSC Code | 47131605 |
| Country of Origin ISO Code | DK |
| Country of Origin | 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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.