

Washing Brush w/long handle

415 mm, Hard, Red



Item Number: 41864

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.

General Information

Colour	Red
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	415 mm
Product Width	71 mm
Product Height	75 mm
Net Weight	0.24 kg

Packaging & Shipping Details

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
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0085 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0255 kg
Total Tare Weight	0.034 kg
Gross Weight	0.27 kg
Cubic metre	0.00221 M3
GTIN-13 Number	5705020418648
GTIN-14 Number (Box quantity)	15705020418645
Customs Tariff Number	96039099

Compliance & Standard Details

Item Number: 41864

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

Technical Data

Bristle stiffness	Hard
Visible bristle length	36 mm

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.	EU 002025700-0001-3, GB 20257000001-3
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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.

