

Washing Brush w/short Handle

270 mm, Hard, Grey



Item Number: 419288

Ideal for removing stubborn dirt from conveyor belts, production lines, machinery and food preparation surfaces, this Washing Brush features a short, ergonomic handle for easy and effective daily cleaning.

General Information

| | |
|-------------------|---|
| Bristle stiffness | Hard |
| Colour | Grey |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code | 47131605 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|------------------------|---------|
| Visible bristle length | 36 mm |
| Product Length/Depth | 270 mm |
| Product Width | 70 mm |
| Product Height | 85 mm |
| Net Weight | 0.21 kg |

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 | 380 mm |
| Box Width | 285 mm |
| Box Height | 135 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0056 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.065 kg |
| Total Tare Weight | 0.0706 kg |
| Gross Weight | 0.28 kg |
| Cubic metre | 0.001607 M3 |
| GTIN-13 Number | 5705022014015 |
| GTIN-14 Number (Box quantity) | 15705028014047 |
| 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 |
| 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

| | |
|--------------------|--------|
| Handle/Grip Length | 140 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 |
|-------------------------|---------------------------------------|

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.

