

41986

Washing Brush with short handle, 10.6", Soft, Yellow



With an ergonomic short handle and very soft bristles that retain water and chemicals to improve cleaning efficacy, this Washing Brush is perfect for cleaning fragile surfaces such as glass and Perspex. It is also suitable for coating of e.g. cheese with wax.

Technical Data

Item Number	41986
Bristle stiffness	Soft
Visible bristle length	1.8 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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 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)	720 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	17.3 "
Box Width	9.8 "
Box Height	3.8 "
Product Length/Depth	10.6 "
Product Width	2.8 "
Product Height	3.5 "
Net Weight	0.4938 lbs
Plastic Packaging (Recycling Symbol "4") LDPE	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP)	0.14 lbs
Total Tare Weight	0.16 lbs
Gross Weight	0.6495 lbs
Cubic Feet	0.0601 ft ³
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
GTIN-13 Number	5705022030732
GTIN-14 Number (Box quantity)	15705028030788
Customs Tariff Number	96039099
UNSPSC Code	47131605
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.