

70404

Crevice Scrub, 8.9", Extra stiff, Red



Effectively clean beneath and between machines and equipment with an angle-adjustable Crevice Scrub that can even be used with the handle parallel to the floor. The arrow-shaped filaments reach into small cracks and crevices, while a middle row of stiff filaments provides high scrubbing efficacy.

Technical Data

Item Number	70404
Bristle stiffness	Extra stiff
Visible bristle length	1.6 "
Connection	Threaded
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 003168616-0001, US D786565
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1000 Pcs.
Quantity Per Layer (Pallet)	100 Pcs.
Pallet Height	179 cm
Box Length/Depth	12.6 "
Box Width	9.1 "
Box Height	6.3 "
Product Length/Depth	8.9 "
Product Width	1.4 "
Product Height	3.5 "
Net Weight	0.485 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.04 lbs
Total Tare Weight	0.06 lbs
Gross Weight	0.5414 lbs
Cubic Feet	0.0251 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °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	5705022001398
GTIN-14 Number (Box quantity)	15705028001429
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.