

70415

Deck Scrub, waterfed, 270 mm, Very hard, White



Easily clean heavily soiled areas such as abattoirs and meat processing plants with this rugged waterfed Deck Scrub, featuring highly-effective water distribution.

Technical Data

Item Number	70415
Bristle stiffness	Very hard
Visible bristle length	24 mm
Connection	Threaded
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 008554125-0005, UK 6139375
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	175 mm
Product Length/Depth	270 mm
Product Width	75 mm
Product Height	95 mm
Net Weight	0.39 kg
Plastic Packaging (Recycling Symbol "4")	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.022 kg
Total Tare Weight	0.0307 kg
Gross Weight	0.42 kg
Cubic metre	0.001924 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
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020070419
GTIN-14 Number (Box quantity)	15705020070416
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.

3. Do not store the product below 0° Celsius.