

# Deck Scrub, waterfed

10.6", Extra stiff, White



Item Number: 70415



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

## General Information

Bristle stiffness	Extra stiff
Connection	Euro Threaded
Color	White
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

## Product Dimensions

Visible bristle length	0.9 "
Product Length/Depth	10.6 "
Product Width	3 "
Product Height	3.7 "
Net Weight	0.8598 lbs

## Packaging & Shipping Details

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	15 "
Box Width	11.4 "
Box Height	6.9 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.05 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.9275 lbs
Cubic Feet	0.068 ft3
GTIN-13 Number	5705020070419
GTIN-14 Number (Box quantity)	15705020070416
Customs Tariff Number	96039099



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## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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

## Usage Limits

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

## Design & Patent Registration Details

Design Registration No. EU 008554125-0005, UK 6139375

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.  
3. Do not store the product below 32 °Fahrenheit.

