

Compact Wall/Deck Scrub

8.9" Stiff, Blue



Item Number: 70423



Clean around equipment and against walls and comply with HACCP principles with this colour-coded Deck/Wall Scrub. Features angled bristles around the perimeter and a rounded, compact design for improved durability.

General Information

Color	Blue
Material	Polyester (PBT), Polypropylene, Stainless Steel (AISI 304)
UNSPSC Code	47131605
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	225 mm
Product Width	75 mm
Product Height	115 mm
Net Weight	0.33 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	640 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	175 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0078 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0122 kg
Total Tare Weight	0.02 kg
Gross Weight	0.35 kg
Cubic metre	0.001941 M3
GTIN-13 Number	5705022021419
GTIN-14 Number (Box quantity)	15705028021427
Customs Tariff Number	96039099

Compliance & Standard Details

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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

Technical Data

Bristle stiffness	Stiff
Visible bristle length	42 mm
Connection	Euro Threaded

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for 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 008554125-0005, UK 6139375
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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.