

70429

Compact Wall/Deck Scrub, 8.9" Stiff, Black



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.

Technical Data

Item Number	70429
Bristle stiffness	Stiff
Visible bristle length	1.7 "
Connection	Threaded
Material	Polyester (PBT) Polypropylene 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 008554125-0005, UK 6139375
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	15 "
Box Width	11.4 "
Box Height	6.9 "
Product Length/Depth	8.9 "
Product Width	3 "
Product Height	4.5 "
Net Weight	0.7275 lbs
Plastic Packaging (Recycling Symbol "4") LDPE	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP)	0.03 lbs
Total Tare Weight	0.04 lbs
Gross Weight	0.7716 lbs
Cubic Feet	0.0686 ft3
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	5705022046139
GTIN-14 Number (Box quantity)	15705028046147
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.