

704766

# High-Low Brush, 265 mm, Medium, Brown



Effectively clean and scrub floor-wall junctions and under machines and equipment with this High-Low Brush, featuring an angled thread that lets you use the brush with the handle positioned parallel to the floor. Also ideal for cleaning drains and gulleys.

# Technical Data

Item Number	704766
Bristle stiffness	Medium
Visible bristle length	45 mm
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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
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 002533729-1-5, GB 90025337290001-5
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	280 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	610 mm
Box Width	290 mm
Box Height	200 mm
Product Length/Depth	265 mm
Product Width	150 mm
Product Height	100 mm
Net Weight	0.5 kg
Weight bag (Recycling Symbol "4")	0.0078 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0522 kg
Total Tare Weight	0.06 kg
Gross Weight	0.56 kg
Cubic metre	0.003975 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 <sup>3</sup>	-20 °C

<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705022014633
<b>GTIN-14 Number (Box quantity)</b>	15705028014665
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131605
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.