

70573

# Hand Brush, waterfed, 330 mm, Hard, Blue



Easily tackle any object, including boots and other surfaces, that require direct water spray during cleaning. Features a precision water channel running through the block, effective bristle pattern and 2 different coupling types for extended compatibility. The couplings fits Nito and Gardena/Hozelock systems.

# Technical Data

Item Number	70573
Bristle stiffness	Hard
Visible bristle length	25 mm
Couplings Size	1/2 "
Material	Polypropylene Stainless Steel (AISI 304) Polyester (PBT)
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 Halal and Kosher	Yes
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	385 mm
Box Width	295 mm
Box Height	140 mm
Product Length/Depth	330 mm
Product Width	48 mm
Product Height	75 mm
Net Weight	0.24 kg
Plastic Packaging (Recycling Symbol "4")	0.0056 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.026 kg
Total Tare Weight	0.0316 kg
Gross Weight	0.27 kg
Cubic metre	0.001188 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
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Max. bars pressure	3 Bar

<b>GTIN-13 Number</b>	5705022023994
<b>GTIN-14 Number (Box quantity)</b>	15705028024008
<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.