

# Wall-/Floor Washing Brush

12", Stiff, White



Item Number: 70605



This Washing Brush is ideal for cleaning tiled floors in food preparation areas. Can be used with any Vikan handle.

## General Information

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

## Product Dimensions

Product Length/Depth	305 mm
Product Width	85 mm
Product Height	110 mm
Net Weight	0.59 kg

## Packaging & Shipping Details

Box Quantity	16 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	448 Pcs.
Quantity Per Layer (Pallet)	64 Pcs.
Box Length/Depth	610 mm
Box Width	290 mm
Box Height	200 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.037 kg
Total Tare Weight	0.0457 kg
Gross Weight	0.64 kg
Cubic metre	0.002852 M3
GTIN-13 Number	5705020070600
GTIN-14 Number (Box quantity)	15705020070607
Customs Tariff Number	96039099

## Compliance & Standard Details



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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

## Technical Data

Bristle stiffness	Stiff
Visible bristle length	44 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 <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

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.