

41902

Washing Brush w/short Handle, 270 mm, Medium, Green



Ideal for removing stubborn dirt from conveyor belts, production lines, machinery and food preparation surfaces, this Washing Brush features a short, ergonomic handle for easy and effective daily cleaning.

Technical Data

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| Item Number | 41902 |
| Visible bristle length | 36 mm |
| Material | Polypropylene Polyester Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Design Registration No. | EU Design No. 002025700-0001-3 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 1040 Pcs |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length | 380 mm |
| Box Width | 290 mm |
| Box Height | 135 mm |
| Length | 270 mm |
| Width | 70 mm |
| Height | 85 mm |
| Net Weight | 0,21 kg |
| Weight bag | 0,0056 kg |
| Weight cardboard | 0,026 kg |
| Tare total | 0,0316 kg |
| Gross Weight | 0,24 kg |
| Cubik metre | 0,001607 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 temperature³ | -20 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10,5 pH |
| Gtin-13 Number | 5705020419027 |

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| GTIN-14 Number (Box quantity) | 15705020419024 |
| Customs Tariff No. | 96039099 |
| Country of origin | 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.