

41923

# Washing Brush w/short Handle, 270 mm, Stiff, Blue



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

<b>Item Number</b>	41923
<b>Visible bristle length</b>	1,42 "
<b>Material</b>	Polypropylene Polyester Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA-compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Design Registration No.</b>	EU 002025700-0001-3, GB 2057000001-3
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	1040 Pcs.
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Length</b>	10,63 "
<b>Width</b>	2,76 "
<b>Height</b>	3,35 "
<b>Net Weight</b>	0,463 lbs
<b>Tare plastic packaging</b>	0,01 lbs
<b>Tare Cardboard</b>	0,14 lbs
<b>Tare Total</b>	0,16 lbs
<b>Gross Weight</b>	0,6186 lbs
<b>Cubic Feet</b>	0,0568 ft <sup>3</sup>
<b>Recommended sterilisation temperature (Autoclave)</b>	249,8 °F
<b>Max. cleaning temperature (Dishwasher)</b>	199,4 °F
<b>Max usage temperature (food contact)</b>	176 °F
<b>Max usage temperature (non food contact)</b>	212 °F
<b>Min. usage temperature</b>	-4 °F
<b>Max. drying temperature</b>	212 °F
<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>	5705020419232
<b>GTIN-14 Number (Box quantity)</b>	15705020419239

<b>Customs Tariff No.</b>	96039099
<b>Country of Origin</b>	Denmark
<b>Box length</b>	14,96 "
<b>Box Width</b>	11,22 "
<b>Box Height</b>	5,31 "

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 32 °Fahrenheit.