

70415

Deck Scrub, waterfed, 270
mm, Very hard, White



Easily clean heavily soiled areas such as abattoirs and meat processing plants with this rugged waterfed Deck Scrub, featuring highly-effective water distribution.

Technical Data

Item Number	70415
Visible bristle length	24 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 compliant	Yes
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	800 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	380 mm
Box Width	290 mm
Box Height	175 mm
Length/Depth	270 mm
Width	75 mm
Height	95 mm
Gross Weight	0,41 kg
Net Weight	0,39 kg
Cubik metre	0,0023 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for 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	5705020070419
GTIN-14 Number (Box quantity)	15705020070416
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.

3. Do not store the product below 0° Celsius.