

41866

Washing Brush with long handle, 415 mm, Hard, Yellow



This Washing Brush is ideal for cleaning hard-to-reach surfaces on machines and equipment such as deep buckets, containers and tubs. It has a long handle and angled bristles that enhance cleaning efficacy.

Technical Data

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| Item Number | 41866 |
| Bristle stiffness | Hard |
| Visible bristle length | 36 mm |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulationl CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS, Phthalates and BPA intentionally added | No |
| Design Registration No. | EU 002025700-0001-3, GB 20257000001-3 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 700 Pcs. |
| Quantity Per Layer (Pallet) | 70 Pcs. |
| Box Length | 435 mm |
| Box Width | 205 mm |
| Box Height | 180 mm |
| Length/Depth | 415 mm |
| Width | 71 mm |
| Height | 75 mm |
| Net Weight | 0.24 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.0085 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0255 kg |
| Tare total | 0.034 kg |
| Gross Weight | 0.27 kg |
| Cubic metre | 0.00221 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 ³ | -20 °C |
| Max. drying temperature | 100 °C |

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| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020418662 |
| GTIN-14 Number (Box quantity) | 15705020418669 |
| 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.