

41929

# Washing Brush w/short Handle, 270 mm, Hard, Black



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

Item Number	41929
Bristle stiffness	Hard
Visible bristle length	36 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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 Regulationl CFR 21 <sup>1</sup>	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 approx.180 cm)	960 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	380 mm
Box Width	285 mm
Box Height	135 mm
Product Length/Depth	270 mm
Product Width	70 mm
Product Height	85 mm
Net Weight	0.21 kg
Weight bag (Recycling Symbol "4")	0.0056 kg
Weight cardboard (Recycling symbol "20" PAP)	0.065 kg
Total Tare Weight	0.0706 kg
Gross Weight	0.28 kg
Cubic 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 temperature <sup>3</sup>	-20 °C
Max. drying temperature	100 °C

<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>	5705020419294
<b>GTIN-14 Number (Box quantity)</b>	15705020419291
<b>Customs Tariff Number</b>	96039099
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.