

41943

Washing Brush with short handle, 270 mm, Soft/split, Blue



With an ergonomic short handle and split fibre bristles that retain water and chemicals to improve cleaning efficacy, this Washing Brush is perfect for cleaning fragile surfaces such as glass and Perspex.

Technical Data

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| Item Number | 41943 |
| Bristle stiffness | Soft/split |
| Visible bristle length | 40 mm |
| Material | Polypropylene Stainless Steel (AISI 304) Polyester (PBT) |
| Complies with FDA Regulationl CFR 21 ¹ | Yes |
| Complies with the European Brushware Federation (FEIBP) Charter | No |
| 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) | 800 Pcs. |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length | 380 mm |
| Box Width | 290 mm |
| Box Height | 135 mm |
| Length/Depth | 270 mm |
| Width | 70 mm |
| Height | 85 mm |
| Net Weight | 0.23 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.0056 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.065 kg |
| Tare total | 0.0706 kg |
| Gross Weight | 0.3 kg |
| Cubic metre | 0.001607 M3 |
| 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 |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020419430 |

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| GTIN-14 Number (Box quantity) | 15705020419437 |
| 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.