

Washing Brush with short handle

270 mm, Soft, Green



Item Number: 41982

With an ergonomic short handle and very soft bristles that retain water and chemicals to improve cleaning efficacy, this Washing Brush is perfect for cleaning fragile surfaces such as glass and Perspex. It is also suitable for coating of e.g. cheese with wax.

General Information

Bristle Stiffness	Soft
Colour	Green
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	46 mm
Product Length/Depth	270 mm
Product Width	70 mm
Product Height	90 mm
Net Weight	0.224 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	720 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	180 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0056 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.065 kg
Total Tare Weight	0.0706 kg
Gross Weight	0.29 kg
Cubic metre	0,001701 M3
GTIN-13 Number	5705022030695
GTIN-14 Number (Box quantity)	15705028030740
Customs Tariff Number	96039099

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Compliance & Standard Details

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 Regulation 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 intentionally added	No

Technical Data

Handle/Grip Length	140 mm
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Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. drying temperature	100
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Design & Patent Registration Details

Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
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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.