

41985

Washing Brush with short handle, 270 mm, Soft, White



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.

Technical Data

Item Number	41985
Bristle stiffness	Soft
Visible bristle length	46 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I CFR 21¹	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)	720 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	440 mm
Box Width	250 mm
Box Height	97 mm
Length/Depth	270 mm
Width	70 mm
Height	90 mm
Net Weight	0.224 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	0.29 kg
Cubic metre	0.001701 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 temperature³	-20 °C
Min. pH-value in usage concentration	2 pH

Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022030725
GTIN-14 Number (Box quantity)	15705028030771
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.