

70406

# Crevice Scrub, 225 mm, Very hard, Yellow



Effectively clean beneath and between machines and equipment with an angle-adjustable Crevice Scrub that can even be used with the handle parallel to the floor. The arrow-shaped filaments reach into small cracks and crevices, while a middle row of stiff filaments provides high scrubbing efficacy.

# Technical Data

Item Number	70406
Bristle stiffness	Very hard
Visible bristle length	40 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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 Regulation I 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 003168616-0001, US D786565, GB 90031686160001
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	700 Pcs.
Quantity Per Layer (Pallet)	100 Pcs.
Box Length	320 mm
Box Width	230 mm
Box Height	160 mm
Length/Depth	225 mm
Width	35 mm
Height	90 mm
Net Weight	0.22 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0056 kg
Weight cardboard (Recycling symbol "20" PAP)	0.02 kg
Tare total	0.0256 kg
Gross Weight	0.25 kg
Cubic metre	0.000709 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C

<b>Max. drying temperature</b>	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>	5705022001411
<b>GTIN-14 Number (Box quantity)</b>	15705028001450
<b>Customs Tariff No.</b>	96039099
<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.