

70417

Deck Scrub, waterfed, 270
mm, Very hard, Orange



Easily clean heavily soiled areas such as abattoirs and meat processing plants with this rugged waterfed Deck Scrub, featuring highly-effective water distribution.

Technical Data

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| Item Number | 70417 |
| Bristle stiffness | Very hard |
| Visible bristle length | 24 mm |
| Connection | Threaded |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| 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 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 008554125-0005, UK 6139375 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 800 Pcs |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length/Depth | 380 mm |
| Box Width | 290 mm |
| Box Height | 175 mm |
| Product Length/Depth | 270 mm |
| Product Width | 75 mm |
| Product Height | 95 mm |
| Net Weight | 0.39 kg |
| Weight bag (Recycling Symbol "4") | 0.0087 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.022 kg |
| Total Tare Weight | 0.0307 kg |
| Gross Weight | 0.42 kg |
| Cubic metre | 0.001924 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 |

| | |
|---|----------------|
| 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 | 5705020704178 |
| GTIN-14 Number (Box quantity) | 15705020704175 |
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| 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.

3. Do not store the product below 0° Celsius.