

70426

Compact Wall/Deck Scrub, 225 mm, Hard, Yellow



Clean around equipment and against walls and comply with HACCP principles with this colour-coded Deck/Wall Scrub. Features angled bristles around the perimeter and a rounded, compact design for improved durability.

Technical Data

Item Number	70426
Bristle stiffness	Hard
Visible bristle length	42 mm
Material	Polyester (PBT) Polypropylene Stainless Steel (AISI 304)
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 I 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, 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 180-200 cm)	640 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	380 mm
Box Width	290 mm
Box Height	175 mm
Length/Depth	225 mm
Width	75 mm
Height	115 mm
Net Weight	0.33 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0078 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0122 kg
Tare total	0.02 kg
Gross Weight	0.35 kg
Cubic metre	0.001941 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 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	5705022021471
GTIN-14 Number (Box quantity)	15705028021489
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.