

# Deck Scrub, waterfed

270 mm, Medium, Blue



Item Number: 70433



This deck scrub has very effective water distribution and is ideal for use in heavily soiled areas such as abattoirs and meat processing plants.

## General Information

|                   |                                                             |
|-------------------|-------------------------------------------------------------|
| Bristle Stiffness | Medium                                                      |
| Connection        | Euro Threaded                                               |
| Colour            | Blue                                                        |
| Material          | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code       | 47131605                                                    |
| Country of Origin | Denmark                                                     |

## Product Dimensions

|                        |         |
|------------------------|---------|
| Visible bristle length | 32 mm   |
| Product Length/Depth   | 270 mm  |
| Product Width          | 75 mm   |
| Product Height         | 100 mm  |
| Net Weight             | 0.41 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity Per Layer (Pallet)                              | 80 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 800 Pcs.       |
| Box Length/Depth                                         | 380 mm         |
| Box Width                                                | 290 mm         |
| Box Height                                               | 175 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.0087 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.022 kg       |
| Total Tare Weight                                        | 0.0307 kg      |
| Gross Weight                                             | 0.44 kg        |
| Cubic metre                                              | 0,002025 M3    |
| GTIN-13 Number                                           | 5705020704338  |
| GTIN-14 Number (Box quantity)                            | 15705020704335 |
| Customs Tariff Number                                    | 96039099       |

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## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 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 intentionally added                                                | No  |

## 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 <sup>3</sup>               | -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 008554125-0005, UK 6139375 |
|-------------------------|-------------------------------|

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.