

70473

## High-Low Brush, 10.4", Medium, Blue



Effectively clean and scrub floor-wall junctions and under machines and equipment with this High-Low Brush, featuring an angled thread that lets you use the brush with the handle positioned parallel to the floor. Also ideal for cleaning drains and gulleys.

# Technical Data

Item Number	70473
Bristle stiffness	Medium
Visible bristle length	1.8 "
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No
Design Registration No.	EU 002533729-1-5, GB 90025337290001-5
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	280 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	24 "
Box Width	11.4 "
Box Height	7.9 "
Product Length/Depth	10.4 "
Product Width	5.9 "
Product Height	3.9 "
Net Weight	1.1023 lbs
Weight bag (Recycling Symbol "4") LDPE	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.12 lbs
Total Tare Weight	0.13 lbs
Gross Weight	1.2346 lbs
Cubic Feet	0.1405 ft <sup>3</sup>
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F

<b>Max. drying temperature</b>	212 °F
<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>	5705020704734
<b>GTIN-14 Number (Box quantity)</b>	15705020704731
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131605
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.