

High-Low Brush

265 mm, Medium, Lime



Item Number: 704777



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.

General Information

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

Product Dimensions

Visible bristle length	45 mm
Product Length/Depth	265 mm
Product Width	150 mm
Product Height	100 mm
Net Weight	0.5 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	280 Pcs.
Box Length/Depth	610 mm
Box Width	290 mm
Box Height	200 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0078 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0522 kg
Total Tare Weight	0.06 kg
Gross Weight	0.56 kg
Cubic metre	0,003975 M3
GTIN-13 Number	5705022014640
GTIN-14 Number (Box quantity)	15705028014672
Customs Tariff Number	96039099

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Compliance & Standard Details

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 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 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 ³	-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 002533729-1-5, GB 90025337290001-5
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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.