

70573

Hand Brush, waterfed, 13" Stiff, Blue



Easily tackle any object, including boots and other surfaces, that require direct water spray during cleaning. Features a precision water channel running through the block, effective bristle pattern and 2 different coupling types for extended compatibility. The couplings fits Nito and Gardena/Hozelock systems.

Technical Data

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| Item Number | 70573 |
| Bristle stiffness | Stiff |
| Visible bristle length | 1 " |
| Couplings Size | 1/2 " |
| Material | Polypropylene Stainless Steel (AISI 304) Polyester (PBT) |
| 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 Regulationl CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with Halal and Kosher | Yes |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 960 Pcs. |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length/Depth | 15.2 " |
| Box Width | 11.6 " |
| Box Height | 5.5 " |
| Product Length/Depth | 13 " |
| Product Width | 1.9 " |
| Product Height | 3 " |
| Net Weight | 0.5291 lbs |
| Weight bag (Recycling Symbol "4") LDPE | 0.01 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.06 lbs |
| Total Tare Weight | 0.07 lbs |
| Gross Weight | 0.5988 lbs |
| Cubic Feet | 0.042 ft3 |
| 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 |
| Max. drying temperature | 212 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705022023994 |

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| GTIN-14 Number (Box quantity) | 15705028024008 |
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| Country of Origin | 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.