Hand Brush, waterfed

330 mm, Hard, Blue

Item Number: 70573

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.

General Information

Bristle Stiffness	Hard
Colour	Blue
Material	Polypropylene, Stainless Steel (AISI 304), Polyester (PBT)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	25 mm
Couplings Size	1/2 "
Product Length/Depth	330 mm
Product Width	48 mm
Product Height	75 mm
Net Weight	0.24 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Box Length/Depth	385 mm
Box Width	295 mm
Box Height	140 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0056 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.026 kg
Total Tare Weight	0.0316 kg
Gross Weight	0.27 kg
Cubic metre	0,001188 M3
GTIN-13 Number	5705022023994
GTIN-14 Number (Box quantity)	15705028024008
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 Halal and Kosher	Yes

Technical Data

Handle/Grip Length	135 mm

Usage Limits

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
Max. bars pressure	3 Bar

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.