Wall-/Floor Washing Brush, 470 mm, Hard, Yellow







This large washing Brush is great for cleaning all types of floor surfaces, including epoxy, tiles and cement. Can be used with any Vikan handle.

Technical Data

| Item Number | 70626 |
|---|--|
| Bristle stiffness | Hard |
| Visible bristle length | 44 mm |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304) |
| 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 RegulationI 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, Phthalates and BPA intentionally added | No |
| Box Quantity | 8 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 384 Pcs |
| Quantity Per Layer (Pallet) | 48 Pcs. |
| Box Length | 510 mm |
| Box Width | 300 mm |
| Box Height | 210 mm |
| Length | 470 mm |
| Width | 80 mm |
| Height | 115 mm |
| Net Weight | 0.89 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.0087 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0353 kg |
| Tare total | 0.044 kg |
| Gross Weight | 0.93 kg |
| Cubic metre | 0.004324 M3 |
| 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 |
| | |

| GTIN-13 Number | 5705020706264 |
|-------------------------------|----------------|
| GTIN-14 Number (Box quantity) | 15705020706261 |
| Customs Tariff No. | 96039099 |
| Country of origin | Denmark |

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.