

41983

Washing Brush with short handle, 10.6", Soft, Blue



With an ergonomic short handle and very soft bristles that retain water and chemicals to improve cleaning efficacy, this Washing Brush is perfect for cleaning fragile surfaces such as glass and Perspex. It is also suitable for coating of e.g. cheese with wax.

Technical Data

Item Number	41983
Bristle stiffness	Soft
Visible bristle length	1.8 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I CFR 21¹	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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	720 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	17.3 "
Box Width	9.8 "
Box Height	3.8 "
Length	10.6 "
Width	2.8 "
Height	3.5 "
Net Weight	0.4938 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.14 lbs
Tare Total	0.16 lbs
Gross Weight	0.6495 lbs
Cubic Feet	0.0601 ft ³
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

Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022030701
GTIN-14 Number (Box quantity)	15705028030757
Customs Tariff No.	96039099
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.