

41985

Washing Brush with short handle, 270 mm, Soft, White



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

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| Item Number | 41985 |
| Bristle stiffness | Soft |
| Visible bristle length | 46 mm |
| Material | Polypropylene Polyester 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 |
| 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 |
| 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 | 440 mm |
| Box Width | 250 mm |
| Box Height | 97 mm |
| Length | 270 mm |
| Width | 70 mm |
| Height | 90 mm |
| Net Weight | 0.224 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0056 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.065 kg |
| Tare total | 0.0706 kg |
| Gross Weight | 0.29 kg |
| Cubic metre | 0.001701 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 temperature³ | -20 °C |

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|---|----------------|
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Gtin-13 Number | 5705022030725 |
| GTIN-14 Number (Box quantity) | 15705028030771 |
| 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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.