

70412

Deck Scrub, waterfed, 270  
mm, Very hard, Green



Easily clean heavily soiled areas such as abattoirs and meat processing plants with this rugged waterfed Deck Scrub, featuring highly-effective water distribution.

# Technical Data

<b>Item Number</b>	70412
<b>Bristle stiffness</b>	Very hard
<b>Visible bristle length</b>	24 mm
<b>Material</b>	Polypropylene Polyester Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	EU 008554125-0005, UK 6139375
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	800 Pcs
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length</b>	380 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	175 mm
<b>Length</b>	270 mm
<b>Width</b>	75 mm
<b>Height</b>	95 mm
<b>Net Weight</b>	0.39 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0087 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.022 kg
<b>Tare total</b>	0.0307 kg
<b>Gross Weight</b>	0.42 kg
<b>Cubic metre</b>	0.001924 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C

<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705020704123
<b>GTIN-14 Number (Box quantity)</b>	15705020704120
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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.