

70473

High-Low Brush, 10.4", Medium, Blue



Effectively clean and scrub floor-wall junctions and under machines and equipment with this High-Low Brush, featuring an angled thread that lets you use the brush with the handle positioned parallel to the floor. Also ideal for cleaning drains and gulleys.

Technical Data

Item Number	70473
Bristle stiffness	Medium
Visible bristle length	1.6 "
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 Regulation I CFR 21 ¹	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 002533729-1-5, GB 90025337290001-5
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	320 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length	24 "
Box Width	11.4 "
Box Height	7.9 "
Length	10.4 "
Width	5.9 "
Height	3.9 "
Net Weight	1.1023 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.12 lbs
Tare Total	0.13 lbs
Gross Weight	1.2346 lbs
Cubic Feet	0.1405 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

Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020704734
GTIN-14 Number (Box quantity)	15705020704731
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.