

706066

# Wall-/Floor Washing Brush, 305 mm, Hard, Brown



This Washing Brush is ideal for cleaning tiled floors in food preparation areas. Can be used with any Vikan handle.

# Technical Data

<b>Item Number</b>	706066
<b>Bristle stiffness</b>	Hard
<b>Visible bristle length</b>	44 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>Box Quantity</b>	16 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	512 Pcs
<b>Quantity Per Layer (Pallet)</b>	64 Pcs.
<b>Box Length</b>	610 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	200 mm
<b>Length</b>	305 mm
<b>Width</b>	85 mm
<b>Height</b>	110 mm
<b>Net Weight</b>	0.59 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0087 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.037 kg
<b>Tare total</b>	0.0457 kg
<b>Gross Weight</b>	0.64 kg
<b>Cubic metre</b>	0.002852 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>	5705022014695
<b>GTIN-14 Number (Box quantity)</b>	15705028014726
<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.