41923

Washing Brush w/short Handle, 270 mm, Hard, Blue



Ideal for removing stubborn dirt from conveyor belts, production lines, machinery and food preparation surfaces, this Washing Brush features a short, ergonomic handle for easy and effective daily cleaning.

Technical Data

Item Number	41923
Bristle stiffness	Hard
Visible bristle length	36 mm
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 Regulationl CFR 21[1]	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)	1040 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	380 mm
Box Width	285 mm
Box Height	135 mm
Length	270 mm
Width	70 mm
Height	85 mm
Net Weight	0.21 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	0.28 kg
Cubic metre	0.001607 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 temperature[3]	-20 °C

Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Gtin-13 Number	5705020419232
GTIN-14 Number (Box quantity)	15705020419239
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.