

41927

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



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 | 41927 |
| 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) | 960 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") LDPE ≥ PCR 30% | 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 | 5705020419270 |
| GTIN-14 Number (Box quantity) | 15705020419277 |
| 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.