

419288

# Washing Brush w/short Handle, 10.6", Stiff, Gray



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	419288
Bristle stiffness	Stiff
Visible bristle length	1.4 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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 intentionally added	No
Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	15 "
Box Width	11.2 "
Box Height	5.3 "
Product Length/Depth	10.6 "
Product Width	2.8 "
Product Height	3.3 "
Net Weight	0.463 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.14 lbs
Total Tare Weight	0.16 lbs
Gross Weight	0.6186 lbs
Cubic Feet	0.0568 ft <sup>3</sup>
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

<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>	5705022014015
<b>GTIN-14 Number (Box quantity)</b>	15705028014047
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131605
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.