

70426

## Compact Wall/Deck Scrub, 8.9" Stiff, Yellow



Clean around equipment and against walls and comply with HACCP principles with this colour-coded Deck/Wall Scrub. Features angled bristles around the perimeter and a rounded, compact design for improved durability.

# Technical Data

Item Number	70426
Bristle stiffness	Stiff
Visible bristle length	1.7 "
Connection	Threaded
Material	Polyester (PBT) Polypropylene Stainless Steel (AISI 304)
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 Regulationl 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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 008554125-0005, UK 6139375
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	640 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	15 "
Box Width	11.4 "
Box Height	6.9 "
Length	8.9 "
Product Width	3 "
Product Height	4.5 "
Net Weight	0.7275 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Tare Total	0.04 lbs
Gross Weight	0.7716 lbs
Cubic Feet	0.0686 ft3
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

<b>Min. usage temperature</b>	-4 °F
<b>Max. drying temperature</b>	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>	5705022021471
<b>GTIN-14 Number (Box quantity)</b>	15705028021489
<b>Customs Tariff Number</b>	96039099
<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.