

70473

High-Low Brush, 265 mm, Medium, Blue



Effectively clean and scrub floor-wall junctions and under machines and equipment with this High-Low Brush, featuring an angled thread that lets you use the brush with the handle positioned parallel to the floor. Also ideal for cleaning drains and gulleys.

Technical Data

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| Item Number | 70473 |
| Bristle stiffness | Medium |
| Visible bristle length | 45 |
| 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 002533729-1-5, GB 90025337290001-5 |
| Box Quantity | 10 |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 320 |
| Quantity Per Layer (Pallet) | 40 |
| Box Length | 610 |
| Box Width | 290 |
| Box Height | 200 |
| Length/Depth | 265 |
| Width | 150 |
| Height | 100 |
| Net Weight | 0.5 |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0078 |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0522 |
| Tare total | 0.06 |
| Gross Weight | 0.56 |
| Cubic metre | 0.003975 |
| Recommended sterilisation temperature (Autoclave) | 121 |
| Max. cleaning temperature (Dishwasher) | 93 |
| Max. usage temperature (food contact) | 80 |
| Max usage temperature (non food contact) | 100 |
| Min. usage temperature ³ | -20 |

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|---|----------------|
| Max. drying temperature | 100 |
| Min. pH-value in usage concentration | 2 |
| Max. pH-value in Usage Concentration | 10.5 |
| GTIN-13 Number | 5705020704734 |
| GTIN-14 Number (Box quantity) | 15705020704731 |
| 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.