

70573

Hand Brush, waterfed, 330 mm, Hard, Blue



Easily tackle any object, including boots and other surfaces, that require direct water spray during cleaning. Features a precision water channel running through the block, effective bristle pattern and 2 different coupling types for extended compatibility. The couplings fits Nito and Gardena/Hozelock systems.

Technical Data

Item Number	70573
Bristle stiffness	Hard
Visible bristle length	25 mm
Couplings Size	1/2 "
Material	Polypropylene Stainless Steel (AISI 304) Polyester (PBT)
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 Halal and Kosher	Yes
Phthalates and bisphenol A intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	960 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	385 mm
Box Width	295 mm
Box Height	140 mm
Length/Depth	330 mm
Width	48 mm
Height	75 mm
Net Weight	0.24 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0056 kg
Weight cardboard (Recycling symbol "20" PAP)	0.026 kg
Tare total	0.0316 kg
Gross Weight	0.27 kg
Cubic metre	0.001188 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	5705022023994
GTIN-14 Number (Box quantity)	15705028024008
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.