

Washing Brush with short handle

10.6", Soft/split, Red



Item Number: 41944

With an ergonomic short handle and split fiber bristles that retain water and chemicals to improve cleaning efficacy, this Washing Brush is perfect for cleaning fragile surfaces such as glass and Perspex.

General Information

Color	Red
Material	Polypropylene, Stainless Steel (AISI 304), Polyester (PBT)
UNSPSC Code	47131605
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	270 mm
Product Width	70 mm
Product Height	85 mm
Net Weight	0.23 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	140 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0056 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.065 kg
Total Tare Weight	0.0706 kg
Gross Weight	0.3 kg
Cubic metre	0.001607 M3
GTIN-13 Number	5705020419447
GTIN-14 Number (Box quantity)	15705020419444
Customs Tariff Number	96039099

Compliance & Standard Details

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Complies with FDA Regulation CFR 21 ¹	Yes
Complies with the European Brushware Federation (FEIBP) Charter	No
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

Technical Data

Bristle stiffness	Soft/split
Visible bristle length	40 mm
Handle/Grip Length	140 mm
Handle/Grip Length	5.51 "

Usage Limits

Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for 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

Design & Patent Registration Details

Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
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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.