

# Washing Brush with short handle

270 mm, Soft/split, Yellow



Item Number: 41946

With an ergonomic short handle and split fibre 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

Bristle stiffness	Soft/split
Colour	Yellow
Material	Polypropylene, Stainless Steel (AISI 304), Polyester (PBT)
UNSPSC Code	47131605
Country of Origin	Denmark

## Product Dimensions

Visible bristle length	40 mm
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") LDPE 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	5705020419461
GTIN-14 Number (Box quantity)	15705020419468
Customs Tariff Number	96039099



Item Number: 41946

## Compliance & Standard Details

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

Handle/Grip Length	140 mm
--------------------	--------

## Usage Limits

Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-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
-------------------------	---------------------------------------

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.

