

Crevice Scrub

225 mm, Very hard, Red



Item Number: 70404

Effectively clean beneath and between machines and equipment with an angle-adjustable Crevice Scrub that can even be used with the handle parallel to the floor. The arrow-shaped filaments reach into small cracks and crevices, while a middle row of stiff filaments provides high scrubbing efficacy.

General Information

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

Product Dimensions

Product Length/Depth	225 mm
Product Width	35 mm
Product Height	90 mm
Net Weight	0.22 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1000 Pcs.
Quantity Per Layer (Pallet)	100 Pcs.
Box Length/Depth	320 mm
Box Width	230 mm
Box Height	160 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0056 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 kg
Total Tare Weight	0.0256 kg
Gross Weight	0.25 kg
Cubic metre	0.000709 M3
GTIN-13 Number	5705022001398
GTIN-14 Number (Box quantity)	15705028001429
Customs Tariff Number	96039099

Compliance & Standard Details

Item Number: 70404

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 Regulation 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 intentionally added	No

Technical Data

Bristle stiffness	Very hard
Visible bristle length	40 mm
Connection	Euro Threaded
Pallet Height	179 cm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100 °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 003168616-0001, US D786565, GB 90031686160001
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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.

