

Deck Scrub, waterfed

270 mm, Medium, White



Item Number: 70435



This deck scrub has very effective water distribution and is ideal for use in heavily soiled areas such as abattoirs and meat processing plants.

General Information

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

Product Dimensions

Product Length/Depth	270 mm
Product Width	75 mm
Product Height	100 mm
Net Weight	0.41 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	175 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.022 kg
Total Tare Weight	0.0307 kg
Gross Weight	0.44 kg
Cubic metre	0.002025 M3
GTIN-13 Number	5705020070433
GTIN-14 Number (Box quantity)	15705020070430
Customs Tariff Number	96039099

Compliance & Standard Details



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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	Medium
Visible bristle length	32 mm
Connection	Euro Threaded

Usage Limits

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

Design & Patent Registration Details

Design Registration No.	EU 008554125-0005, UK 6139375
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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.
3. Do not store the product below 0° Celsius.

