

# Deck Scrub, waterfed

10.6", Medium, Yellow



Item Number: 70436



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

## General Information

|                            |                                                             |
|----------------------------|-------------------------------------------------------------|
| Color                      | Yellow                                                      |
| Material                   | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| UNSPSC Code                | 47131605                                                    |
| Country of Origin ISO Code | DK                                                          |
| 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") 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                                           | 5705020704369  |
| GTIN-14 Number (Box quantity)                            | 15705020704366 |
| Customs Tariff Number                                    | 96039099       |

## Compliance & Standard Details

## Item Number: 70436

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes |
| Complies with UK 2019 No. 704 on food contact materials                 | Yes |
| 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      | Medium        |
| Visible bristle length | 32 mm         |
| Connection             | Euro Threaded |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °F  |
| 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 <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 008554125-0005, UK 6139375 |
|-------------------------|-------------------------------|

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.  
3. Do not store the product below 32 °Fahrenheit.