

High-Low Brush

265 mm, Medium, White



Item Number: 70475



Effectively clean and scrub floor-wall junctions and under machines and equipment with this High-Low Brush, featuring an angled thread that lets you use the brush with the handle positioned parallel to the floor. Also ideal for cleaning drains and gulleys.

General Information

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

Product Dimensions

| | |
|----------------------|--------|
| Product Length/Depth | 265 mm |
| Product Width | 150 mm |
| Product Height | 100 mm |
| Net Weight | 0.5 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 280 Pcs. |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Box Length/Depth | 610 mm |
| Box Width | 290 mm |
| Box Height | 200 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0078 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0522 kg |
| Total Tare Weight | 0.06 kg |
| Gross Weight | 0.56 kg |
| Cubic metre | 0.003975 M3 |
| GTIN-13 Number | 5705020704758 |
| GTIN-14 Number (Box quantity) | 15705020704755 |
| Customs Tariff Number | 96039099 |

Compliance & Standard Details



Item Number: 70475

| | |
|---|-----|
| 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 | 45 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 002533729-1-5, GB 90025337290001-5 |
|-------------------------|---------------------------------------|

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.

