

41863

Washing Brush w/long handle, 415 mm, Hard, Blue



This Washing Brush is ideal for cleaning hard-to-reach surfaces on machines and equipment such as deep buckets, containers and tubs. It has a long handle and angled bristles that enhance cleaning efficacy.

Technical Data

Item Number	41863
Bristle stiffness	Hard
Visible bristle length	36 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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 I 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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002025700-0001-3, GB 20257000001-3
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	700 Pcs
Quantity Per Layer (Pallet)	70 Pcs.
Box Length	435 mm
Box Width	205 mm
Box Height	180 mm
Product Length/Depth	415 mm
Product Width	71 mm
Product Height	75 mm
Net Weight	0.24 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0085 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0255 kg
Tare total	0.034 kg
Gross Weight	0.27 kg
Cubic metre	0.00221 M3
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
GTIN-13 Number	5705020418631
GTIN-14 Number (Box quantity)	15705020418638
Customs Tariff No.	96039099
Country of origin	Denmark

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.