

70624

# Wall-/Floor Washing Brush, 470 mm, Hard, Red



This large floor scrubbing broom is perfect for scrubbing all types of floors; epoxy, tiles, cement, etc. It also reaches well into holes and grouting to remove hidden dirt.

# Technical Data

|  |                |
|--|----------------|
| <b>Item Number</b>   | 70624          |
| <b>Visible bristle length</b>  | 45 mm          |
| <b>Material</b>  | Polypropylene  |
| <b>Suitable for Food Contact (EU 1935/2004), DoC <sup>1</sup></b>                      | Yes            |
| <b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b> | Yes            |
| <b>FDA compliant raw material (CFR 21)</b>   | Yes            |
| <b>Use of Phthalates (e.g. Bisphenol A)</b>  | No             |
| <b>Is Halal compliant</b>  | Yes            |
| <b>Box Quantity</b>  | 8 Pcs.         |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 384 Pcs        |
| <b>Box Length</b>  | 510 mm         |
| <b>Box Width</b>   | 300 mm         |
| <b>Box Height</b>  | 210 mm         |
| <b>Length</b>  | 470 mm         |
| <b>Width</b>   | 80 mm          |
| <b>Height</b>  | 115 mm         |
| <b>Gross Weight</b>  | 0,87 kg        |
| <b>Net Weight</b>  | 0,82 kg        |
| <b>Cubik metre</b>   | 0,004324 M3    |
| <b>Recommended sterilisation temperature (Autoclave)</b>                               | 121 °C         |
| <b>Max. cleaning temperature (Dishwasher)</b>  | 93 °C          |
| <b>Max usage temperature (food contact)</b>  | 100 °C         |
| <b>Max usage temperature (non food contact)</b>  | 100 °C         |
| <b>Min. usage temperature</b>  | -20 °C         |
| <b>Min. pH-value in usage concentration</b>  | 2 pH           |
| <b>Max. pH-value in Usage Concentration</b>  | 10,5 pH        |
| <b>Gtin-13 Number</b>  | 5705020706240  |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020706247 |
| <b>Commodity Code</b>  | 96039099       |
| <b>Country of origin</b>   | 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.