

70405

Crevice Scrub, 225 mm, Very hard, White



Effectively clean beneath and between machines and equipment with an angle-adjustable Crevice Scrub that can even be used with the handle parallel to the floor. The arrow-shaped filaments reach into small cracks and crevices, while a middle row of stiff filaments provides high scrubbing efficacy.

Technical Data

Item Number	70405
Visible bristle length	40 mm
Material	Polypropylene Polyester Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 003168616-0001, US D786565, GB 90031686160001
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	700 Pcs
Quantity Per Layer (Pallet)	100 Pcs.
Length	225 mm
Width	35 mm
Height	90 mm
Net Weight	0.22 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0056 kg
Weight cardboard	0.02 kg
Tare total	0.0256 kg
Gross Weight	0.25 kg
Cubik metre	0.000709 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Recycling Symbol "7", Miscellaneous Plastics	No

Gtin-13 Number	5705022001404
GTIN-14 Number (Box quantity)	15705028001443
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.