# Wall-/Floor Washing Brush

305 mm, Hard, Lime



## Item Number: 706077

This Washing Brush is ideal for cleaning tiled floors in food preparation areas. Can be used with any Vikan handle.

## General Information

| | |
|---|---|
| **Bristle stiffness** | Hard |
| **Connection** | Euro Threaded |
| **Colour** | Lime |
| **Material** | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| **UNSPSC Code** | 47131605 |
| **Country of Origin** | Denmark |

## Product Dimensions

| | |
|---|---|
| **Visible bristle length** | 44 mm |
| **Product Length/Depth** | 305 mm |
| **Product Width** | 85 mm |
| **Product Height** | 110 mm |
| **Net Weight** | 0.505 kg |

## Packaging & Shipping Details

| | |
|---|---|
| **Box Quantity** | 10 Pcs. |
| **Quantity Per Layer (Pallet)** | 60 Pcs. |
| **Quantity per Pallet (80 x 120 x approx.180 cm)** | 420 Pcs. |
| **Box Length/Depth** | 410 mm |
| **Box Width** | 290 mm |
| **Box Height** | 200 mm |
| **Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.** | 0.0087 kg |
| **Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.** | 0.03 kg |
| **Total Tare Weight** | 0.0387 kg |
| **Gross Weight** | 0.54 kg |
| **Cubic metre** | 0.002852 M3 |
| **GTIN-13 Number** | 5705022014701 |
| **GTIN-14 Number (Box quantity)** | 15705028057761 |
| **Customs Tariff Number** | 96039099 |

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## Compliance & Standard Details

| | |
|---|---|
| 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 |

## 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 |

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.
3. Do not store the product below 0° Celsius.