

70413

## Deck Scrub, waterfed, 270 mm, Very hard, Blue



Easily clean heavily soiled areas such as abattoirs and meat processing plants with this rugged waterfed Deck Scrub, featuring highly-effective water distribution.

# Technical Data

|   |  |
|---|--|
| Item Number   | 70413  |
| Visible bristle length  | 24 mm  |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | 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 008554125-0005,<br>UK 6139375                         |
| Box Quantity  | 10 Pcs.  |
| Quantity per Pallet (80 x 120 x 200 cm)   | 800 Pcs.   |
| Quantity Per Layer (Pallet)   | 80 Pcs.  |
| Length/Depth  | 270 mm   |
| Width   | 75 mm  |
| Height  | 95 mm  |
| Net Weight  | 0.39 kg  |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))               | 0.0087 kg  |
| Weight cardboard  | 0.022 kg   |
| Tare total  | 0.0307 kg  |
| Gross Weight  | 0.42 kg  |
| Cubik metre   | 0.001924 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 <sup>3</sup>   | -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  | 5705020704130  |
| GTIN-14 Number (Box quantity)   | 15705020704137   |

**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.

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