

70406

Crevice Scrub, 8.9", Extra stiff, Yellow



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	70406
Visible bristle length	1.6 "
Material	Polypropylene Polyester Stainless Steel (AISI 304)
Recycling Symbol "7", Miscellaneous Plastics	No
Complies with (EC) 1935/2004 on food contact materials ¹	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
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	700 Pcs.
Quantity Per Layer (Pallet)	100 Pcs.
Length	8.9 "
Width	1.4 "
Height	3.5 "
Net Weight	0.485 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.04 lbs
Tare Total	0.06 lbs
Gross Weight	0.5414 lbs
Cubic Feet	0.0251 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022001411

GTIN-14 Number (Box quantity)	15705028001450
Customs Tariff No.	96039099
Country of Origin	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.