## 70673

## Washing Brush with Angle adjustment, waterfed, 9.4", Soft/split, Blue



Easily remove dust and dirt from high level, difficult-to-reach areas with this fully adjustable waterfed Washing Brush, ideal for a variety of cleaning tasks. Features split fibre bristles that retain water to improve cleaning efficacy. Can be used with any Vikan handle.

## Technical Data

| Item Number | 70673 |
| :---: | :---: |
| Visible bristle length | 1.7 " |
| Material | Polypropylene <br> Polyester <br> Stainless Steel (AISI 304) |
| 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 |
| Compliant with the European Brushware Federation (FEIBP) Charter | No |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Box Quantity | 4 Pcs. |
| Quantity per Pallet ( $80 \times 120 \times 200 \mathrm{~cm}$ ) | 416 Pcs. |
| Quantity Per Layer (Pallet) | 32 Pcs. |
| Length | $9.4{ }^{\prime \prime}$ |
| Width | 5.1 " |
| Height | 5.7 " |
| Net Weight | 0.948 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.03 lbs |
| Tare Cardboard | 0.14 lbs |
| Tare Total | 0.17 lbs |
| Gross Weight | 1.1197 lbs |
| Cubic Feet | 0.1599 ft 3 |
| Max. cleaning temperature (Dishwasher) | $199.4{ }^{\circ} \mathrm{F}$ |
| Max usage temperature (food contact) | $176{ }^{\circ} \mathrm{F}$ |
| Max usage temperature (non food contact) | $212{ }^{\circ} \mathrm{F}$ |
| Min. usage temperature | $-4{ }^{\circ} \mathrm{F}$ |
| Max. drying temperature | $212{ }^{\circ} \mathrm{F}$ |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-12 Number | 5705020706738 |
| GTIN-12 Number (Box quantity) | 15705020706735 |
| Customs Tariff No. | 96039099 |

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
2. Do not store the product below $32{ }^{\circ}$ Fahrenheit.
