

## FUGINATOR - Tile grout cleaning brush



REF.	NOTES	NET WEIGHT (kg)	PCK	VOLUME (m <sup>3</sup> )	GROSS WEIGHT (kg)	SIZE (cm) ↓ ↓ ↓
0000GI2004A	with manual handle	0,064	12	0,004	0,9	1,7x15,7x8
0000GI2104A	with joint	0,125	6	0,004	0,88	4,5x15,7x22

Autoclavable up to 120° C - Fitting telescopic handle ref.0000AM3060A and Drop tank handle ref. 0000TD0600A  
 Product suitable for contact with food in accordance with European regulations (EC Regulation 1935/2004 and EU Regulation No. 10/2011) - Compliance Declaration attached to the technical sheet

### APPLICATIONS

Ideal for cleaning the tile grouts in all environments. Suitable for cleaning the joints, even the narrow one. It makes easier the mold remove.

### FEATURES

- It meets food industry requirements in compliance with HACCP rules (D.L.193/07)
- The quantity and the arrangements of the bristles allow to clean the tile grout without damaging the tiles, ensuring high performance and maximum efficiency
- Quickly and easily removal of stubborn dirt even from hard-to-reach corners
- It resists shocks and it does not deform with use, ensuring a long life cycle
- The ergonomic manual handle allows to clean effortlessly
- The version with joint is ideal for cleaning high or large surfaces. The 180° articulation allows you to clean hard-to-reach areas (e.g. under furniture and other furnishings). It allows you to maintain a correct posture during operation, preventing fatigue. The brush can be easily replaced thanks to the threaded fixing system. It can be used with any handle or pole with diameter from 20 to 24 mm

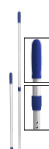
### MATERIAL

Support: polypropylene  
 Material: PBT polyester  
 Joint: polypropylene copolymer

### WARNINGS FOR FOOD CONTACT USE

The product, as per attached declaration, complies with the Food Contact Materials regulation (FCMs or MOCA). Since the product is not ready for use, it MUST BE first treated with a suitable sanitization procedure based on the food self-control plan normally applied by your company for the equipment (if the product is used in contact with food). We recommend the normal detergents in use for washing and alkaline-based products for sanitization.

### RELATED PRODUCTS



2-piece telescopic anodized aluminium handle



**DROP** - tank handle 500 ml



## Declaration of conformity

0000GI2004A - GROUT CLEANING BRUSH



We hereby declare that our product:

**0000GI2004A**      **GROUT CLEANING BRUSH**

Complies with the legal requirements, in the current version, provided for in:

- Reg. (EC) n. 1935/2004
- Reg. (EU) 10/2011 and subsequent updates and changes,
- It has been manufactured in accordance with the Regulation (EC) 2023/2006 (GMP) on Good Manufacturing Practices for Materials and Articles intended to come into contact with food.

According to the information in our possession, we confirm that:

- The product can be used for long-term contact with all kinds of foodstuffs at maximum 40°C and can furthermore be employed for a maximum of 2 hours at a maximum of 70°C or maximum 15 minutes at a maximum of 100°C.
- Can be sterilised in autoclave at a maximum temperature of 120°C.
- Tolerates all approved disinfectants.

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This document has been written in digital format and is valid also without signature.

General indication:

In case of changes in the legislation, as well as in the directives, regulations, raw materials, manufacturing processes and similar, this declaration will be re-evaluated. If any changes are made, Filmop International Srl will make them properly available. The previous declarations will therefore lose their validity.

**FILMOP INTERNATIONAL s.r.l.** (Soc. a Socio Unico)

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