

# Detail Brush with Scraping Edge

150 mm, Hard, White



**Item Number: 39515**

A very effective detail brush. The solid scraping edge is suitable to loosen very stubborn dirt from surfaces. The flat hand grip offers a good support and control in your hand for a variety of cleaning tasks. Extra force can be applied during scrubbing by pressing your forefinger down on the brush head during cleaning.

## General Information

<b>Colour</b>	White
<b>Material</b>	Polypropylene, Polyester (PBT)
<b>UNSPSC Code</b>	47131605
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Product Length/Depth</b>	150 mm
<b>Product Width</b>	27 mm
<b>Product Height</b>	90 mm
<b>Net Weight</b>	0.025 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	4800 Pcs.
<b>Quantity Per Layer (Pallet)</b>	240 Pcs.
<b>Box Length/Depth</b>	240 mm
<b>Box Width</b>	150 mm
<b>Box Height</b>	75 mm
<b>Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.</b>	0.0025 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.0083 kg
<b>Total Tare Weight</b>	0.0108 kg
<b>Gross Weight</b>	0.04 kg
<b>Cubic metre</b>	0.000364 M3
<b>GTIN-13 Number</b>	5705022030138
<b>GTIN-14 Number (Box quantity)</b>	15705028030146
<b>Customs Tariff Number</b>	96039099

## Compliance & Standard Details



## Item Number: 39515

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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

## Technical Data

Bristle stiffness	Hard
Visible bristle length	20 mm

## 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 <sup>3</sup>	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

## Design & Patent Registration Details

Design Registration No.	EU 008554125-0002, UK 6139372
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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.

1. See Declaration of Compliance for further details on food contact

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

