

Detail Brush with Scraping Edge

150 mm, Hard, Blue



Item Number: 39513

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

Colour	Blue
Material	Polypropylene, Polyester (PBT)
UNSPSC Code	47131605
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

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

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	4800 Pcs
Quantity Per Layer (Pallet)	240 Pcs.
Box Length/Depth	240 mm
Box Width	150 mm
Box Height	75 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0025 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0083 kg
Total Tare Weight	0.0108 kg
Gross Weight	0.04 kg
Cubic metre	0.000364 M3
GTIN-13 Number	5705022030091
GTIN-14 Number (Box quantity)	15705028030108
Customs Tariff Number	96039099

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Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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 ³	-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.