

39514

Detail Brush with Scraping Edge, 5.9" Stiff, Red



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.

Technical Data

Item Number	39514
Bristle stiffness	Stiff
Visible bristle length	0.8 "
Material	Polypropylene Polyester (PBT)
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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No
Design Registration No.	EU 008554125-0002, UK 6139372
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	9.4 "
Box Width	5.9 "
Box Height	3 "
Product Length/Depth	5.9 "
Product Width	1.1 "
Product Height	3.5 "
Net Weight	0.0551 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.02 lbs
Total Tare Weight	0.02 lbs
Gross Weight	0.0789 lbs
Cubic Feet	0.0129 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

GTIN-13 Number	5705022030114
GTIN-14 Number (Box quantity)	15705028030122
Customs Tariff Number	96039099
UNSPSC Code	47131605
Country of Origin ISO Code	DK
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.