

Detail Brush with Scraping Edge

5.9" Stiff, 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

Bristle stiffness	Stiff
Color	White
Material	Polypropylene, Polyester (PBT)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	0.8 "
Product Length/Depth	5.9 "
Product Width	1.1 "
Product Height	3.5 "
Net Weight	0.0551 lbs

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	9.4 "
Box Width	5.9 "
Box Height	3 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 lbs
Total Tare Weight	0.02 lbs
Gross Weight	0.0789 lbs
Cubic Feet	0.0129 ft ³
GTIN-13 Number	5705022030138
GTIN-14 Number (Box quantity)	15705028030146
Customs Tariff Number	96039099



Item Number: 39515

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
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

Usage Limits

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

Design & Patent Registration Details

Design Registration No. EU 008554125-0002, UK 6139372

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.

