

39515

Detail Brush with Scraping Edge, 150 mm, Hard, White



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	39515
Visible bristle length	20 mm
Material	Polypropylene Polyester
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
California Proposition 65 Compliant	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 008554125-0002, UK 6139372
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	4600 Pcs.
Quantity Per Layer (Pallet)	230 Pcs.
Box Length	240 mm
Box Width	150 mm
Box Height	75 mm
Length/Depth	150 mm
Width	27 mm
Height	90 mm
Net Weight	0.025 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0025 kg
Weight cardboard	0.0083 kg
Tare total	0.0108 kg
Gross Weight	0.04 kg
Cubik metre	0.000364 M3
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

GTIN-13 Number	5705022030138
GTIN-14 Number (Box quantity)	15705028030146
Customs Tariff No.	96039099
Country of origin	Denmark

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.