Dish Brush with scraping edge

11", Medium, Red

Item Number: 42374

This Utility Brush is ideal for detail cleaning of machinery and equipment.

General Information

Bristle Stiffness	Medium
Color	Red
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	0.9 "
Product Length/Depth	11 "
Product Width	2.4 "
Product Height	2.2 "
Net Weight	0.1102 lbs

Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity Per Layer (Pallet)	200 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2200 Pcs.
Box Length/Depth	12.8 "
Box Width	9.3 "
Box Height	6.7 "
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	0.03 lbs
Gross Weight	0.1404 lbs
Cubic Feet	0.0327 ft3
GTIN-13 Number	5705020423741
GTIN-14 Number (Box quantity)	15705020423748
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
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

Technical Data

Handle/Grip Length	7.87 "

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
Max. Drying Temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.