

44014

Detail Brush, 8.1", Extra stiff, Red



Effectively clean around gaskets, rubber strips and joints on machinery, and conveyor belts with this compact Detail Brush.

Technical Data

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| Item Number | 44014 |
| Bristle stiffness | Extra stiff |
| Visible bristle length | 0.6 " |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| 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 002364174-1-2, GB 90023641740001-2 |
| 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 | 8.1 " |
| Product Width | 0.8 " |
| Product Height | 1.2 " |
| Net Weight | 0.0661 lbs |
| Plastic Packaging (Recycling Symbol "4") LDPE | 0.01 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) | 0.02 lbs |
| Total Tare Weight | 0.02 lbs |
| Gross Weight | 0.0904 lbs |
| Cubic Feet | 0.0043 ft ³ |
| 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 |

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|---|----------------|
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020440144 |
| GTIN-14 Number (Box quantity) | 15705020440141 |
| Customs Tariff Number | 96039091 |
| 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.