

38854

Round Hand Scrub, 4.3", Stiff, Red



Effectively scrub and clean conveyor belts, food containers and more with this sturdy Round Hand Scrub, featuring an ergonomic design that lets you apply more pressure to the brush during use.

Technical Data

Item Number	38854
Bristle stiffness	Stiff
Visible bristle length	1.7 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I CFR 21¹	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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002533729-1-5, GB 90025337290001-5
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1200 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length	14.8 "
Box Width	11.4 "
Box Height	6.9 "
Product diameter	4.3 "
Length	4.3 "
Width	4.3 "
Height	4.3 "
Net Weight	0.5291 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.02 lbs
Tare Total	0.03 lbs
Gross Weight	0.5626 lbs
Cubic Feet	0.047 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
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020388545
GTIN-14 Number (Box quantity)	15705020388542
Customs Tariff No.	96039099
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.