

SELECTING THE PROPER BRUSH

The Carlisle line of brushes and cleaning tools is designed for the food processing and foodservice industries. When designing a product, special consideration is given to preventing the possible transfer of bacteria to maintain superior foodservice hygiene. Cross-contamination from foods and personal hygiene are increasingly important under the new HACCP guidelines. We believe our line represents your very best choice for efficiency, service, and durability in food processing and foodservice sanitation, maintenance, and food preparation.


Brushes and cleaning tools have to be very specialized in order to meet all of the unique requirements of the food processing and foodservice industries. Brushes and cleaning tools are shaped and sized for specialized foods, pipes, fittings and equipment used exclusively in the food processing and foodservice environments. Proper bristle selection is also extremely important. Longer bristles offer greater flexibility when compared to the same material in a shorter trim. The key to efficiency is maximum bristle tip contact to surface and the proper type of bristle for the surface to be cleaned or prepped. Proper selection is extremely important for making the cleaning and prepping process as easy and efficient as possible.

When considering brushes, most fall into one of three basic categories:

1. Circular “tube cleaning” type brushes – Tube cleaning brushes are designed to fit inside of drains, valves, tubes and other types

Circular “tube cleaning” type brushes –

Excessive clearance prevents a complete cleaning job	No clearance means brush can become stuck. Cleaning not as effective with sides of bristles	Diameter of brush matches diameter of pipe. Bristles make contact on all sides for best cleaning
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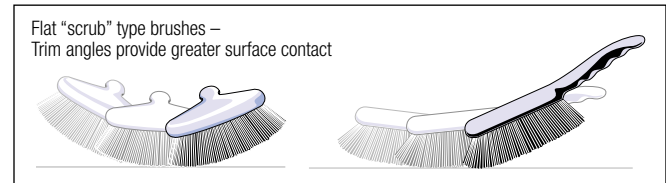


of fittings. Tube cleaning brushes are specified by diameter across bristle area. The diameter of the brush should be exactly the same as the opening of the tube or fitting to be cleaned. If the opening is larger than the brush diameter, the bristle tips will not contact the walls of the surface to be cleaned. A loose fitting brush means that multiple passes will be required or

that the surface may not be cleaned properly. A fit that is too tight reduces cleaning efficiency as well as possibly damaging bristles or resulting in a brush becoming stuck in an opening. The length of handles for tube brushes should be long enough to

reach the entire length of tube or fitting to be cleaned. Tube brushes are often bent or curved to specific shapes for cleaning the outside of tubes, and fittings.

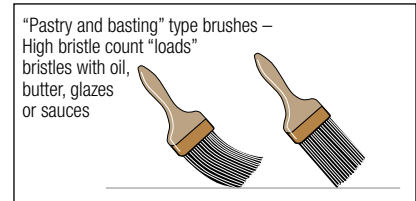
2. Flat “scrub” type brushes – Brushes in this category are for cleaning flat, curved or open surfaces. Many of our scrub brushes



have various “trim” angles to help keep bristle tips in contact with surfaces during the cleaning or food prepping process. Our brushes are ergonomically designed to provide superior comfort and control. Scrub brushes come in different handle shapes and lengths for a safe and convenient reach to surfaces.

3. “Pastry and basting” brushes – Pastry and basting brushes are designed with densely packed, fine bristles for greater “loading” of brush with melted butter, vegetable oils, sauces, glazes or other fluids used for food preparation. The greater the mass of bristles and the greater the bristle tip surface area; the greater the amount of fluids that can be spread across food surfaces. Our

pastry and basting brushes have high bristle count for greater spreading and to eliminate bacteria harboring voids common on most other brands of pastry or basting brushes.



As health department standards continue to increase, brushes and cleaning tools will play an increasingly important role in meeting regulations and reducing maintenance costs. The correct brush or tool designed for the proper job will ensure greater efficiency and reduce health risks in the food processing and foodservice environments. Carlisle offers you the most comprehensive line of brushes and tools available to meet your very special requirements. We stock a wide range of products to meet customer demands and can provide custom designed products to serve solutions for even more specific needs. Carlisle is your single source for all food processing, foodservice, and janitorial cleaning products.



CHOOSING THE RIGHT FLOOR SWEEP

Carlisle Sanitary Maintenance Products offers you a choice of plastic or wood block sweeps, so you can select the product which best fits your professional cleaning needs.

- extremely durable molded plastic blocks resist water, splits, splinters, cracks, and warping for many years of service; threaded handle hole will not strip
 - quality natural lacquered hardwood blocks provide classic, traditional dependability
- Both plastic and wood styles have 2 threaded handle holes which allow the block to be reversed, prolonging the life of the sweep.



BRISTLE MATERIAL GUIDE

Choose the best brush for your specific application. To prevent bacteria growth, synthetic materials are the best choice with high quality natural materials a good alternate. Our fine selection of bristles offers you a choice of solutions for any application.

SYNTHETIC BRISTLES



SYNTHETIC CORN – Excellent chemical resistance. X-shaped bristle allows for superior sweeping on carpeting and entry mats. Ability to sweep liquids and dry debris. Superior longevity versus natural corn. Sustains temperatures up to 225°F.



SYNTHETIC PALMYRA – An ideal substitute with all the inherent properties of natural Palmyra. Bristle material has superior chemical resistance to acids, oil, fungus, and bacteria growth and withstands temperatures up to 225°F. A superior alternative that exceeds natural bristle performance.



NYLON – Excellent abrasion resistance, shear/break strength, and bristle bend recovery. Very good chemical resistance and sustains temperatures up to 350°F. Best choice for abrasive, rough use.



TYNEX® A NYLON – DuPont Filament with silicon carbide in each bristle is designed for use in general light scrubbing to heavy-duty scrubbing and stripping. Tynex® A Nylon cleans floors faster and reaches into grout lines for thorough cleaning.



ZIM-GRIT® – An extra aggressive Nylon filament bristle material with Silicon Carbide Grit for scrubbing of heavily soiled floor surfaces.



POLYESTER – Excellent chemical resistance, ultra violet light resistance, and bristle bend recovery. Very good abrasion resistance and tear/break strength. Sustains temperatures up to 350°F. Best choice for all around use and for extreme exposure to cleaning chemicals.



POLYPROPYLENE – Excellent chemical resistance to acids, oils, fungus, and bacteria growth. Good abrasion resistance and shear/break strength. Sustains temperatures up to 225°F. Best choice as an economical synthetic foodservice alternative to natural fibers.



FLAGGED POLYSTYRENE – A specially treated type of Polystyrene that has excellent bristle bend recovery and tear/break strength. Very good chemical resistance and fine bristle tip design resists matting for use up to 180°F. Best choice for floor sweeps and brooms.



POLYSTYRENE – Has excellent bristle bend recovery and tear/break strength. Very good chemical resistance for general use up to 180°F. Best choice for floor sweeps and brooms.



TEFLON® – Excellent heat resistance, abrasion resistance, and shear/break strength. Very good chemical resistance and bristle bend recovery. Sustains temperatures up to 500°F. Best choice for high heat uses.

NATURAL BRISTLES



HORSEHAIR – A natural pointed tip, good shear/break resistance, and soft cleaning properties. A fine synthetic bristle is an ideal choice as an economic alternative to natural horsehair.



BOAR BRISTLE – Bleached and sterilized bristles can withstand temperatures of up to 500°F. Double boiling process ensures integrity of bristles over long life. Natural taper and split ends of boar bristle make this one of the best choices for high heat basting.



BASSINE FIBER – Natural stiff and coarse fibers from India palms is a classic choice for heavy floor cleaning.



BASS FIBER – Natural African Bass Fiber is coarse, stiff, and provides good flexibility for use in upright floor sweeps and as a blend with other fibers for other applications.



PALMYRA – Natural medium stiff fibers from India palms is an excellent choice for general floor sweeps. Provides good durability and bristle recovery.



TAMPICO – Natural Tampico fiber from the Mexican agave plant is a soft to medium soft bristle with very good durability. A medium synthetic bristle is an ideal choice as an alternative for natural Tampico.



STAINLESS STEEL WIRE – Rust-proof, excellent chemical resistance, excellent bend recovery, provides a high degree of abrasion and wear resistance. Best foodservice choice for aggressive cleaning on grills and other heavily soiled foodservice equipment.



CARBON STEEL WIRE – Provides a high degree of abrasion and wear resistance. Good bend recovery. Best choice for aggressive cleaning on grills and other heavily soiled equipment.



BRASS WIRE – Rust resistant; provides a high degree of abrasion but is softer than stainless steel or carbon steel to prevent equipment damage. For use on ovens, griddles, and other metal equipment that is heavily soiled but cannot sustain heavy scratches.

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Tynex® A Nylon is a registered trademark of E.I. DuPont DeNemours & Co., Inc.