

53632

# Tube Brush, Ø9 mm, 370 mm, Medium, Green



Easily clean tubes, valves and other hard-to-reach surfaces on machinery and equipment with this narrow Tube Brush, featuring a versatile flexible head.

# Technical Data

<b>Item Number</b>	53632
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	3.5 mm
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	EU 002175075-1-2, GB 90021750750001-0002
<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	2400 Pcs.
<b>Quantity Per Layer (Pallet)</b>	150 Pcs.
<b>Box Length</b>	400 mm
<b>Box Width</b>	225 mm
<b>Box Height</b>	105 mm
<b>Product Diameter</b>	9 mm
<b>Length/Depth</b>	370 mm
<b>Width</b>	23 mm
<b>Height</b>	23 mm
<b>Net Weight</b>	0.04 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0068 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0214 kg
<b>Tare total</b>	0.0282 kg
<b>Gross Weight</b>	0.07 kg
<b>Cubic metre</b>	0.000196 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max. usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	80 °C

<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705022035492
<b>GTIN-14 Number (Box quantity)</b>	15705028035509
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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