

53801753

# Pipe Cleaning Brush f/handle, Ø175 mm, Medium, Blue



This tube brush has bristles along the sides as well as in the front. It is used in areas where a wider tube cleaning action is required or where the equipment being cleaned, has an end point that cannot be reached with a hand brush.

# Technical Data

Item Number	53801753
Bristle stiffness	Medium
Visible bristle length	60 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Product Recycling Symbol "7", Miscellaneous Plastics	No
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with 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
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	960 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	400 mm
Box Width	315 mm
Box Height	320 mm
Product Diameter	175 mm
Length/Depth	160 mm
Width	90 mm
Height	90 mm
Net Weight	0.39 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0129 kg
Weight cardboard (Recycling symbol "20" PAP)	0.046 kg
Tare total	0.0589 kg
Gross Weight	0.45 kg
Cubic metre	0.001296 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °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>	5705022006799
<b>GTIN-14 Number (Box quantity)</b>	15705028006806
<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.

3. Do not store the product below 0° Celsius.