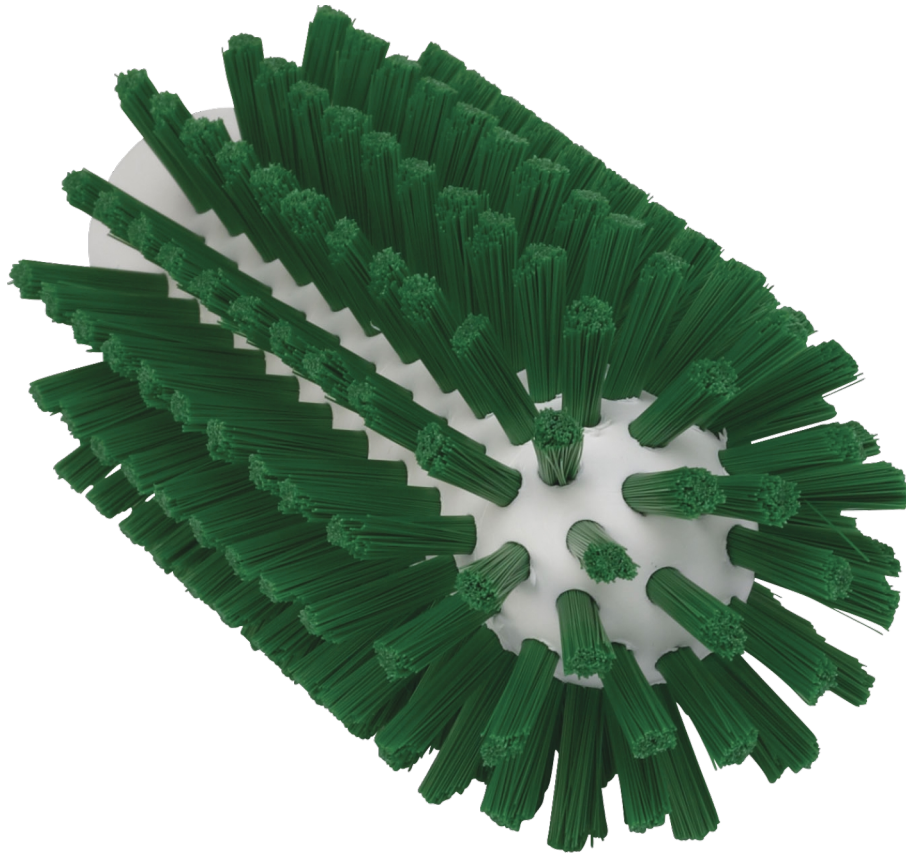


5380632



Pipe Cleaning Brush f/handle, Ø63 mm, Hard, Green



Easily clean pipes and tubes on appliances such as fish-sorting machines and meat mincers with this versatile Pipe Cleaning Brush. Can be used with any Vikan handle.

Technical Data

| | |
|--|--|
| Item Number | 5380632 |
| Bristle stiffness | Hard |
| Visible bristle length | 11 mm |
| 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 Regulationl CFR 21¹ | 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) | 1440 Pcs. |
| Quantity Per Layer (Pallet) | 160 Pcs. |
| Box Length | 290 mm |
| Box Width | 195 mm |
| Box Height | 175 mm |
| Product Diameter | 63 mm |
| Length/Depth | 145 mm |
| Width | 65 mm |
| Net Weight | 0.12 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0027 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.015 kg |
| Tare total | 0.0177 kg |
| Gross Weight | 0.14 kg |
| 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 temperature³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

| | |
|--------------------------------------|----------------|
| GTIN-13 Number | 5705025380261 |
| GTIN-14 Number (Box quantity) | 15705025380268 |
| Customs Tariff No. | 96039099 |
| Country of origin | 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.