Flexible extension handle f/53515

Ø5 mm, 812 mm

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Easily clean the inside of long feeder tubes with this extension to the Flexible Rod (53515). Add as many extension rods as required to reach inside feeder tubes of any length. For use with tube cleaners (5354x, 5356x, 5365x, 5368x, 5391x, 5394x and 5396x).

General Information

Colour	White
Material	Stainless Steel (AISI 303), Stainless Steel (AISI 304Cu), Stainless Steel (AISI 303Cu)
Country of Origin	Denmark

Product Dimensions

Product Diameter	5 mm
Product Length/Depth	812 mm
Product Width	5 mm
Product Height	5 mm
Net Weight	0.1 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	50 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	500 Pcs.
Box Length/Depth	835 mm
Box Width	145 mm
Box Height	65 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.027 kg
Total Tare Weight	0.027 kg
Gross Weight	0.13 kg
Cubic metre	0.000020 M3
GTIN-13 Number	5705020053467
GTIN-14 Number (Box quantity)	15705020053464
Customs Tariff Number	72230091

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials[1]	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes

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Complies with FDA Regulation CFR 21[1]	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 intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. Cleaning Temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature[3]	5 °C
Max. Drying Temperature	120 °C

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