

# Tube Brush f/flexible handle

Ø60 mm, 200 mm, Medium, Red



**Item Number: 53564**

This versatile Tube Brush is designed for cleaning pipes found in dairies, breweries and the fishing industry. Can be used with Vikan flexible handles 53515 and 53525.

## General Information

|                   |                                                                             |
|-------------------|-----------------------------------------------------------------------------|
| Bristle Stiffness | Medium                                                                      |
| Colour            | Red                                                                         |
| Material          | Polyester (PBT), Stainless Steel (AISI 303Cu), Stainless Steel (AISI 304Cu) |
| UNSPSC Code       | 27113002                                                                    |
| Country of Origin | Denmark                                                                     |

## Product Dimensions

|                        |         |
|------------------------|---------|
| Visible bristle length | 28 mm   |
| Product Diameter       | 60 mm   |
| Product Length/Depth   | 200 mm  |
| Product Width          | 65 mm   |
| Product Height         | 60 mm   |
| Net Weight             | 0.05 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 12 Pcs.        |
| Quantity Per Layer (Pallet)                              | 120 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 1440 Pcs.      |
| Box Length/Depth                                         | 385 mm         |
| Box Width                                                | 290 mm         |
| Box Height                                               | 130 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.0037 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0217 kg      |
| Total Tare Weight                                        | 0.0254 kg      |
| Gross Weight                                             | 0.08 kg        |
| Cubic metre                                              | 0,000780 M3    |
| GTIN-13 Number                                           | 5705020535642  |
| GTIN-14 Number (Box quantity)                            | 15705020535649 |
| Customs Tariff Number                                    | 96039099       |

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## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 Regulation 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 intentionally added                                                | No  |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121     |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (food contact)             | 80      |
| Max usage temperature (non food contact)          | 100     |
| Min. usage temperature <sup>3</sup>               | -20     |
| Max. drying temperature                           | 100     |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

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.