Tube Brush f/flexible handle 53515 or 53525

Ø60 mm, 200 mm, Medium, White

Item Number: 53565

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	White
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	5705020535659
GTIN-14 Number (Box quantity)	15705020535656
Customs Tariff Number	96039099

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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
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)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature[3]	-20 °C
Max. Drying Temperature	100 °C
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.