Tube Brush

Ø0.6", 12.2", Stiff, Red

Item Number: 53604

Effectively clean bottles, tubes, kitchen drains and machinery with hard-to-reach surfaces such as conveyor belts with this handy Tube Brush.

General Information

Bristle Stiffness	Stiff
Color	Red
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304Cu)
UNSPSC Code	27113002
Country of Origin	Denmark

Product Dimensions

Visible bristle length	0.2 "
Handle/Grip Length	130 mm
Handle/Grip Length	5.12 "
Product diameter	0.6 "
Product Length/Depth	12.2 "
Product Width	0.9 "
Product Height	0.9 "
Net Weight	0.1102 lbs

Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	3600 Pcs.
Box Length/Depth	12.6 "
Box Width	11.2 "
Box Height	2.2 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 lbs
Total Tare Weight	0.03 lbs
Gross Weight	0.1389 lbs
Cubic Feet	0.0053 ft3
GTIN-13 Number	5705020536045
GTIN-14 Number (Box quantity)	15705020536042
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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Pallet Height	180 cm

Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. Cleaning Temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	176 °F
Min. usage temperature	-4 °F
Max. Drying Temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Design & Patent Registration Details

Design Registration No.	EU 002175075-1-2, GB 90021750750001-0002

New equipment should be cleaned, disinfected, sterilized, 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