

53722

Pipe Exterior Brush, Ø2.2", 14.2", Medium, Green



Keep pipework free of dust and contaminants with this Pipe Exterior Brush, featuring an adjustable head for cleaning pipes with an outside diameter of up to 100 mm.

Technical Data

Item Number	53722
Bristle stiffness	Medium
Visible bristle length	0.9 "
Material	Polyester (PBT) Stainless Steel (AISI 304) Polypropylene
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 Regulationl 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, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	280 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	21.5 "
Box Width	10.6 "
Box Height	8.7 "
Product diameter	2.2 "
Product Length/Depth	14.2 "
Product Width	7.9 "
Product Height	2.2 "
Net Weight	0.3527 lbs
Weight bag (Recycling Symbol "4") LDPE	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.06 lbs
Total Tare Weight	0.08 lbs
Gross Weight	0.4325 lbs
Cubic Feet	0.1399 ft3
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
GTIN-13 Number	5705022002593
GTIN-14 Number (Box quantity)	15705028002600
Customs Tariff Number	96039099
Country of Origin ISO Code	DK
Country of Origin	Denmark

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
3. Do not store the product below 32 °Fahrenheit.