

# Pipe Exterior Brush

Ø55 mm, 360 mm, Medium, Blue



Item Number: 53723

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.

## General Information

Bristle stiffness	Medium
Colour	Blue
Material	Polyester (PBT), Stainless Steel (AISI 304), Polypropylene
Country of Origin	Denmark

## Product Dimensions

Visible bristle length	24 mm
Handle/Grip Length	130 mm
Handle/Grip Length	5.12 "
Product Diameter	55 mm
Product Length/Depth	360 mm
Product Width	200 mm
Product Height	55 mm
Net Weight	0.16 kg

## Packaging & Shipping Details

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	545 mm
Box Width	270 mm
Box Height	220 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0262 kg
Total Tare Weight	0.0362 kg
Gross Weight	0.2 kg
Cubic metre	0.00396 M3
GTIN-13 Number	5705022002616
GTIN-14 Number (Box quantity)	15705028002648

## 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 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	80 °C
Min. usage temperature <sup>3</sup>	-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.