

53725

# Pipe Exterior Brush, Ø55 mm, 360 mm, Medium, White



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	53725
Bristle stiffness	Medium
Visible bristle length	24 mm
Material	Polyester (PBT) Stainless Steel (AISI 304) Polypropylene
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 Regulationl 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, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	280 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length	545 mm
Box Width	270 mm
Box Height	220 mm
Product Diameter	55 mm
Length/Depth	360 mm
Width	200 mm
Height	55 mm
Net Weight	0.16 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.01 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0262 kg
Tare total	0.0362 kg
Gross Weight	0.2 kg
Cubic metre	0.00396 M3
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

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705022003491
<b>GTIN-14 Number (Box quantity)</b>	15705028003508
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	Denmark

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.