

53729

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



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

<b>Item Number</b>	53729
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	24 mm
<b>Material</b>	Polyester (PBT) Stainless Steel (AISI 304) Polypropylene
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulationl CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	280 Pcs
<b>Quantity Per Layer (Pallet)</b>	40 Pcs.
<b>Box Length/Depth</b>	545 mm
<b>Box Width</b>	270 mm
<b>Box Height</b>	220 mm
<b>Product Diameter</b>	55 mm
<b>Product Length/Depth</b>	360 mm
<b>Product Width</b>	200 mm
<b>Product Height</b>	55 mm
<b>Net Weight</b>	0.16 kg
<b>Weight bag (Recycling Symbol "4")</b>	0.01 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0262 kg
<b>Total Tare Weight</b>	0.0362 kg
<b>Gross Weight</b>	0.2 kg
<b>Cubic metre</b>	0.00396 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	80 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705022002630
<b>GTIN-14 Number (Box quantity)</b>	15705028002662
<b>Customs Tariff Number</b>	96039099
<b>Country of Origin ISO Code</b>	DK
<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.