

53762

# Tube Brush, 0.8", 19.7", Medium, Green



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

# Technical Data

Item Number	53762
Bristle stiffness	Medium
Visible bristle length	0.3 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304Cu)
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
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
Design Registration No.	EU 002175075-1-2, GB 90021750750001-0002
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2700 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	20.7 "
Box Width	5.9 "
Box Height	4.1 "
Product diameter	0.8 "
Product Length/Depth	19.7 "
Product Width	1 "
Product Height	1 "
Net Weight	0.1764 lbs
Weight bag (Recycling Symbol "4") LDPE	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.02 lbs
Total Tare Weight	0.04 lbs
Gross Weight	0.2138 lbs
Cubic Feet	0.0111 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

<b>Max. drying temperature</b>	212 °F
<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>	5705020537622
<b>GTIN-14 Number (Box quantity)</b>	15705020537629
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	27113002
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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