

Tube Brush

Ø50 mm, 500 mm, Medium, White



Item Number: 53795



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

General Information

| | |
|-------------------|--|
| Bristle stiffness | Medium |
| Colour | White |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304Cu) |
| UNSPSC Code | 27113002 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|------------------------|---------|
| Visible bristle length | 23 mm |
| Handle/Grip Length | 130 mm |
| GripLengthInches | 5.12 " |
| Product Diameter | 50 mm |
| Product Length/Depth | 500 mm |
| Product Width | 50 mm |
| Product Height | 50 mm |
| Net Weight | 0.09 kg |

Packaging & Shipping Details

| | |
|--|---------------|
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 1260 Pcs. |
| Quantity Per Layer (Pallet) | 60 Pcs. |
| Box Length/Depth | 520 mm |
| Box Width | 230 mm |
| Box Height | 150 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.009 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.02 kg |
| Total Tare Weight | 0.029 kg |
| Gross Weight | 0.12 kg |
| Cubic metre | 0.00125 M3 |
| GTIN-13 Number | 5705020053795 |



Item Number: 53795

GTIN-14 Number (Box quantity)

15705020053792

Customs Tariff Number

96039099

Compliance & Standard Details

| | |
|---|-----|
| 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 Regulation CFR 21 ¹ | 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 ³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

Design & Patent Registration Details

Design Registration No.

EU 002175075-1-2, GB 90021750750001-0002

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

