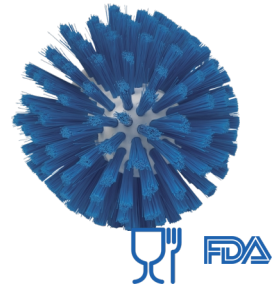


Pipe Cleaning Brush f/handle

Ø175 mm, Medium, Blue



Item Number: 53801753

This tube brush has bristles along the sides as well as in the front. It is used in areas where a wider tube cleaning action is required or where the equipment being cleaned, has an end point that cannot be reached with a hand brush.

General Information

Bristle Stiffness	Medium
Connection	Euro Threaded
Colour	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	27113002
Country of Origin	Denmark

Product Dimensions

Visible bristle length	60 mm
Product Diameter	175 mm
Product Length/Depth	160 mm
Product Width	90 mm
Product Height	90 mm
Net Weight	0.39 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Box Length/Depth	400 mm
Box Width	315 mm
Box Height	320 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0129 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.046 kg
Total Tare Weight	0.0589 kg
Gross Weight	0.45 kg
Cubic metre	0,001296 M3
GTIN-13 Number	5705022006799
GTIN-14 Number (Box quantity)	15705028006806

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
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. drying temperature	100
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Sustainability Details

Multimaterial Plastics Identification Code - "7"	No
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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.

3. Do not store the product below 0° Celsius.