

5380503

Pipe Cleaning Brush f/handle, 2", Stiff, Blue



Easily clean pipes and tubes on appliances such as fish-sorting machines and meat mincers with this versatile Pipe Cleaning Brush. Can be used with any Vikan handle.

Technical Data

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|---|---|
| Item Number | 5380503 |
| Bristle stiffness | Stiff |
| Visible bristle length | 0.4 " |
| Connection | Threaded |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| 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 |
| 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 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 2800 Pcs. |
| Quantity Per Layer (Pallet) | 200 Pcs. |
| Box Length/Depth | 11.4 " |
| Box Width | 6.1 " |
| Box Height | 4.3 " |
| Product diameter | 2 " |
| Product Length/Depth | 5.5 " |
| Product Width | 2 " |
| Net Weight | 0.2425 lbs |
| Weight bag (Recycling Symbol "4") LDPE | 0.01 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.04 lbs |
| Total Tare Weight | 0.05 lbs |
| Gross Weight | 0.2881 lbs |
| Cubic Feet | 0 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) | 212 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 212 °F |
| Min. pH-value in usage concentration | 2 pH |

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|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705025380353 |
| GTIN-14 Number (Box quantity) | 15705025380350 |
| Customs Tariff Number | 96039099 |
| UNSPSC Code | 27113002 |
| Country of Origin ISO Code | DK |
| Country of Origin | 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.

3. Do not store the product below 32 °Fahrenheit.