Pipe Cleaning Brush f/handle

Ø3", Medium, Blue

Item Number: 5380773

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.

General Information

Bristle Stiffness	Medium
Connection	Euro Threaded
Color	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47121808
Country of Origin	Denmark

Product Dimensions

Visible bristle length	0.9 "
Product diameter	3 "
Product Length/Depth	6.1 "
Product Width	3.1 "
Net Weight	0.2646 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1000 Pcs.
Box Length/Depth	15 "
Box Width	11.4 "
Box Height	7.1 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 lbs
Total Tare Weight	0.05 lbs
Gross Weight	0.3175 lbs
Cubic Feet	0 ft3
GTIN-13 Number	5705025380377
GTIN-14 Number (Box quantity)	15705025380374
Customs Tariff Number	96039099

Item Number: 5380773

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
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

Technical Data

Pallet Height	179 cm

Usage Limits

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
Max. pH-value in Usage Concentration	10.5 pH

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.