

5381902

Pipe Brush w/handle, one  
piece, 3.5", Medium/stiff,  
Green



Effectively remove stubborn dirt and food deposits from pipework with this robust, one-piece Pipe Brush. With no joint between the handle and brush head and extra-stiff bristles, this brush delivers excellent cleaning results.

# Technical Data

Item Number	5381902
Bristle stiffness	Medium/stiff
Visible bristle length	1.3 "
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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 Regulationl 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, Phthalates and BPA intentionally added	No
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	540 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	24 "
Box Width	11.4 "
Box Height	7.9 "
Product diameter	3.5 "
Product Length/Depth	16.9 "
Product Width	3.5 "
Product Height	3.5 "
Net Weight	0.3748 lbs
Weight bag (Recycling Symbol "4") LDPE	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.05 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.4409 lbs
Cubic Feet	0.1231 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

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705022000957
<b>GTIN-14 Number (Box quantity)</b>	15705028000965
<b>Customs Tariff Number</b>	96039099
<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
3. Do not store the product below 32 °Fahrenheit.