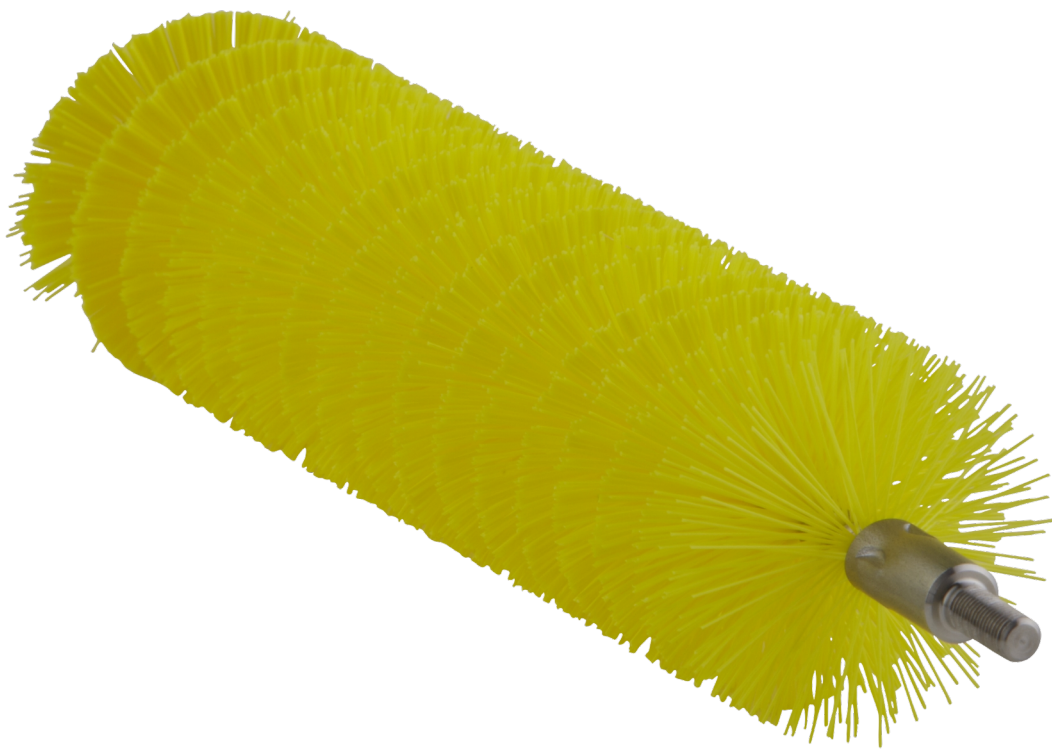


53686



Tube Brush f/flexible handle  
53515 or 53525, Ø40 mm,  
200 mm, Medium, Yellow



This versatile Tube Brush is designed for cleaning pipes found in dairies, breweries and the fishing industry. Can be used with Vikan flexible handles 53515 and 53525.

# Technical Data

Item Number	53686
Bristle stiffness	Medium
Material	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 Regulation I CFR 21 <sup>1</sup>	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, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	960 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	320 mm
Box Width	285 mm
Box Height	55 mm
Product Diameter	40 mm
Length	200 mm
Width	40 mm
Height	20 mm
Net Weight	0.04 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0037 kg
Weight cardboard (Recycling symbol "20" PAP)	0.014 kg
Tare total	0.0177 kg
Gross Weight	0.06 kg
Cubic metre	0.00016 M3
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)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

<b>GTIN-13 Number</b>	5705020536861
<b>GTIN-14 Number (Box quantity)</b>	15705020536868
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	Denmark

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